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PROVIDENCE





"Meny Christmas 1969"

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FROM THE KITCHENS OF WOMEN OF

PROVIDENCE METHODIST CHURCH

Goldsboro, N. C.

1966

EXPRESSION OF APPRECIATION

The Fellowship Circle would like to express our appreciation to all those who have helped in the preparation of this cook book by sharing your favorite recipes with us.

A special thanks goes to Mr. and Mrs. Hilburn of Carolina Printers for the use of their equipment, the cover of the book; and without whose guidance the publication of this book would have been much more difficult.

We also wish to express our appreciation to Miss Davor Robbins for doing the art work.

We have attempted to combine the old-time favorites with the new and unusual. We hope that you enjoy using this cook book.

Happy cooking!!

Fellowship Circle Providence Methodist Church

COOK BOOK COMMITTEE

Lois Steele Erma Thomas Lois Merritt May Bell Scott

and the same

ILLUSTRATIONS

Davor Robbins

FELLOWSHIP CIRCLE MEMBERS

Pauline Allen May Bell Scott

Ruth Boyd Janie Smith

Doris Herring Lois Steele

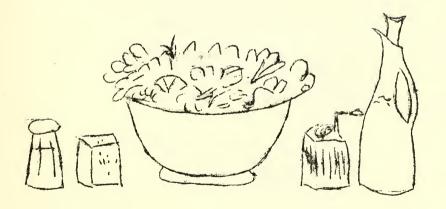
Pauline Jinnette Frances Taylor

Bea Lamb Erma Thomas

Lois Merritt Grace Williams

Ann Moore Jean Worrell

SALADS



RECIPE FOR A HAPPY HOME

1 house, ripe for occupancy
1 Bible, well read
2 measures of consideration
1 tbsp. sympathy (heaping)
1 pinch of privacy, mixed with a bushel of shared secrets
1 wife, slightly affectionate
1 husband, fully mature
Add children as desired
2 hours of laughter, sprinkled throughout the day
10 minutes of prayer; carefully place on top of each day's
portion

Garnish liberally with love and keep cooking until it sparkles. If you have followed God's Cookbook in preparing your marriage, your home is now ready!

KITCHEN PRAYER

Warm all the kitchen with Thy love, And light it with Thy peace Forgive me all my worry, And make my grumbling cease.

Thou who didst love to give men food, In room or by the sea, Accept this service that I do I do it unto Thee.

Amen.

Mrs. Harry Hines

ORANGE DELIGHT

3/4 cup boiling water
1 cup vanilla ice cream
1/2 cup chopped pecans
1 small can crushed pineapple (drained)
1 pkg. orange jello
1 can mandarin orange sections (drained

Dissolve jello in boiling water. Dissolve ice cream in jello water. Add other ingredients and chill. May be used as dessert or on lettuce as a salad.

SOUR CREAM SALAD

Mrs. Robert Hopkins

4 large cucumbers (peeled and sliced thin) 2 large tomatoes (sliced) 1 small onion (grated or finely chopped)

Combine in a small bowl: lpt. sour cream 1/2 cup mayonnaise 1/4 cup white vinegar

Add salt, white pepper, and garlic salt to taste. Mix well. Combine all other ingredients in a large bowl. Chill before serving. Serves 6-8.

FRUIT SALAD

Mrs. Tom Lamb

l pkg. cream cheese l can fruit cocktail

Whip cream cheese with some of the liquid from a can of fruit cocktail. Drain the liquid from the fruit and add fruit to the whipped cheese. Chill and serve on lettuce with mayonnaise.

WALDORF SALAD

Mrs. John F. Boyd

l cup diced apples
l cup diced bananas
l cup diced celery
l/2 cup broken nut meats
l/4 cup white raisins (scalded and drained)
Lettuce leaves
French dressing or mayonnaise

Fold together the apples, celery, bananas, raisins, and nuts with french dressing or mayonnaise and serve on lettuce leaf. (Do not allow this to stand long before serving as the bananas and nuts discolor.)

CRANBERRY SALAD

Mrs. Roland Overman

l can whole cranberry sauce l pkg. raspberry jello l cup boiling water l/3 cup sugar l orange rind, grated l small can crushed pineapple l/2 cup chopped nuts

Dissolve jello in water. Partially melt cranberry sauce and add to jello. Add sugar, pineapple, nuts, and rind when slightly cool. Congeal and serve with meats and fowl.

CHRISTMAS SALAD

Mrs. Reuben Grant, Sr.

2 pkgs. strawberry jello 2 cups boiling water 2-10 oz. pkgs. frozen strawberries 1 small can crushed pineapple 2 large ripe bananas 1 pint sour cream

Dissolve jello in boiling water, cool - add berries, and pineapple and bananas. Pour half of mixture into 8x8x2 dish. Congeal until firm. Spread cream on jello and pour remaining jello over cream making three layers. Chill and serve with lettuce.

RED SALAD

Mrs. M. B. Price

2 pkgs. cherry jello 2 cups water 1 can applesauce 1 pkg. red hots

Mix the red hots with the water first. Add the jello and applesauce. Let half of it set overnight or until it has set completely.

1-8 oz. pkg. cream cheese 1/2 cup chopped celery 1/2 cup nuts 1/2 cup salad dressing

Put the cream cheese mixture on. Let the other half set a little before putting it on top.

SEVEN-CUP SALAD

Mrs. Gladys Herring

l cup chunk pineapple, drained l cup fruit cocktail, drained

l cup coconut

1 cup nuts

l cup midget marshmallows

1 cup cottage cheese

l cup sour cream

Mix and let stand for a while. Garnish each serving with a cherry.

SCANDINAVIAN SALAD

Mrs. Ralph Jinnette

l can seasoned French style green beans

l can (small) green peas

4 stalks celery

l onion

Drain and mix with: 1/2 cup vinegar, 3/4 cup sugar, and 1/4 cup salad oil. Marinate overnight and serve on lettuce.

AMBROSIA SALAD

Mrs. Reuben Grant, Sr.

l pkg. orange jello l can orange slices (mandarin) l small can pineapple l small can angel flake coconut l cup sour cream 1/4 tsp. vanilla l/3 cup sugar

Crust - Graham cracker crumbs (use enough butter to mix).

Dissolve jello in one cup hot water. Add liquid from pineapple and orange slices. Let congeal slightly. Whip sour cream, sugar, and vanilla. Add oranges (cut in pieces), pineapple, and coconut. Pour onto crust. Sprinkle crumbs on top. Chill for a few hours.

CARROT SALAD

Mrs. Hugh Davis

l pkg. orange or lemon jello l l/2 cup boiling water

When about half congealed, add I cup or small can of crushed pineapple and I cup grated carrots. Let congeal. This is real good with meats.

LIME SALAD

Mrs. Myrtle W. Wall

l pkg. lime jello l cup boiling water l can pineapple l 8-oz. pkg. cream cheese l/2 cup nuts (chopped) Pinch of salt

Add boiling water to jello and let cool after it dissolves. Drain pineapple and add the juice to cream cheese after it has been heated to room temperature. Then mix all together with nuts and salt. Pour into pyrex dish and when congealed, serve on lettuce.

Mrs. Norwood Gainey, Sr.

CARROT SALAD

Peel and grate one package carrots and drain one can of fruit cocktail and put together in bowl and put french dressing as desired and raisins if you like.

STUFFED APPLE SALAD

Mrs. Roland Overman

6 apples
2 cups sugar
2 cups water
Food coloring
1-3 oz. pkg. cream cheese
2 tbsp. mayonnaise
Dash salt
1/4 cup chopped nuts

Peel and core apples, mix next three ingredients in a large saucepan. When mixture boils, drop in the apples 2 or 3 at a time. When tender, remove quickly and cool. Stuff with mixture. Mix cream cheese, mayonnaise, salt and nuts and fill the center of the apples. These may be prepared well in advance.

TOSSED SALAD

Mrs. John F. Boyd

l head lettuce
l green bell pepper
l cucumber
2 or 3 pieces of celery
l or 2 carrots
8 or 10 radishes
l avocado
2 boiled eggs
2 tomatoes

Chop or cut up all ingredients. Put all but tomatoes, eggs and avocado in large salad bowl and toss together. On top arrange tomato wedges, egg slices, and avocado cubes. Serve with your favorite dressing. For variation, try some blue cheese, I tablespoon chopped onion or two spring onions or cut boiled ham in small strips and add.

PERFECTION SALAD

Mrs. John F. Boyd

2 pkgs. lemon jello 2 cups boiling water 1/2 cup vinegar 1 tsp. worchestershire sauce Dash cavenne pepper

Pour jello in boiling water and dissolve well. Let mixture cool. When cool add:

1/2 cup chopped celery I cup fine cut cabbage

1/2 cup chopped green peppers

1/4 cup onion (Spring or regular)
1/2 cup chopped pimientos or 1/2 cup chopped olives with pimientos.

Pour in mold and let refrigerate overnight before serving.

GERMAN GREEN BEAN SALAD

Mrs. Robert Hopkins

2 cans green beans - chopped 2 tomatoes - cut up small 1 small onion - finely chopped

l cucumber - very thinly sliced and previously soaked in vinegar several hours.

Combine all ingredients and chill in refrigerator several hours. When ready to serve - add equal portions of oil and vinegar and pour over the salad. Serves 4-6.

MARINATED BEANS

Mrs. Tom Lamb

l can good quality green beans 1 small sliced onion (rings separated) 1/2 cup vinegar 1/2 cup cooking oil

Combine all ingredients. Salt and pepper to taste. Place in tightly covered container for six hours. Drain liquid before serving. Serve cold. Small pieces of pimiento may be added for color. Serves 4.

Mrs. Ruby Massey

HOLIDAY SALAD

l pkg. lime gelatin
l2 marshmallows
5 oz. cream cheese
l cup celery, chopped (if desired)
l2 halved maraschino cherries
l can pineapple (small)
l cup chopped nuts (pecans or almonds)
l small can evaporated milk, whipped

Dissolve gelatin in one cup hot water and set aside to cool or place in refrigerator to cool. In heavy saucepan over low heat, dissolve marshmallows in two or three tbsp. water. Then add cream cheese and set aside to cool. When gelatin has partly set, add celery, pineapple with juice, nuts, cream cheese, and marshmallows. Then fold in whipped milk, chilled. Pour into mold or pan which has been oiled with vegetable oil. Let stand for several hours or overnight. Serve on crisp lettuce and top with salad dressing and red cherry half. This can be kept for several days.

TWO-COLOR JELLO SALAD

Mrs. M. B. Price

l pkg. lemon jello
2 cups hot water
1 lb. marshmallows
1 small can crushed pineapple
1 pkg. cream cheese
1/2 cup salad dressing
1 1/2 cup cream (whipped) - you can use Dream Whip
1 pkg. raspberry jello
2 cups hot water

Dissolve lemon jello in l cup hot water. Melt marshmallows in one cup hot water, mix together, and let cool. Mix pineapple, cream cheese, salad dressing and whipped cream and add to first mixture and let set. Then mix raspberry jello and pour over mix.

ASPARAGUS SALAD

Mrs. John F. Boyd

6 rings cut from green peppers or lemon
24 stalks cold boiled asparagus, fresh or canned
Lettuce leaves
French dressing
1/2 tablespoon tomato catsup

Cut rings about one-third inch wide. If lemon is used, remove the pulp, leaving only the peel. Slip four stalks of cold asparagus through each ring and arrange each serving on crisp lettuce on salad plate or all on a platter. Serve with french dressing mixed with catsup. Serves 6

PINEAPPLE & CARROT SALAD

Mrs. Rand Montague

1 cup grated carrots
1 cup crushed pineapple
1 pkg. lemon or orange jello
1 cup hoiling water
1/2 cup pineapple juice
1/2 cup water
Small pinch of salt and dash of red pepper

Add I cup boiling water to jello. Mix in all ingredients and let congeal. Grate cheese over top or serve with cheese crackers.

GARDEN PEA OR PINEAPPLE SALAD

Mrs. Earl Crawford

l cup celery - diced l cup canned garden peas - drained l/2 cup carrots - grated or shredded Mayonnaise

Combine celery, garden peas, and carrots in salad bowl. Mix well with desired amount of mayonnaise. One small can of well drained crushed pineapple may be used instead of garden peas.

Mrs. Rodney Scott

FRESH CRANBERRY SALAD

2 cups fresh cranberries 1 orange, peeled 1 pkg. lemon or orange jello 1 cup sugar 1/2 cup chopped pecans 1 cup hot water

Grind cranberries and orange, add sugar and let set for one hour. Mix jello and hot water, then add fruit mixture and pecans. Mold and serve on lettuce.

CARROT CONGEALED SALAD

Mrs. Roy Davis

l box lemon or orange gelatin
l no. 2 can crushed pineapple (drained)
l cup grated carrots
l cup boiling water
l cup pineapple juice

Dissolve gelatin in one cup water. Let stand in refrigerator until almost congealed. Mix pineapple and carrots and return to refrigerator until congealed. May be served on lettuce leaves.

TOMATO SURPRISE SALAD

Mrs. John F. Boyd

6 tomatoes
3/4 cup diced cucumber
1/2 cup diced, cooked chicken
1/4 cup chopped nuts
1/4 cup mayonnaise or salad dressing
Lettuce
Parsley, cauliflower buds

Select medium-sized smooth tomatoes. Scald, peel and chill. Carefully scoop the inside out of the tomatoes. Remove the seeds from the pulp. Chill all ingredients, and when ready to serve mix chicken, cucumber, tomato pulp and nuts with the mayonnaise dressing. Add salt if needed. Fill the tomatoes. Arrange on lettuce leaves. Garnish with parsley and cauliflower buds.

SALAD DRESSING

Mrs. John F. Boyd

1/2 cup tomato catsup
1/2 cup mayonnaise
2 tbsp. vinegar
2 tbsp. salad oil
1 tsp. worchestershire sauce
1/4 cup sour cream
Garlic or onion salt, accent, paprika, salad lift, or any of your favorite herbs may be added according to individual taste.

TOSSED SALAD DRESSING

Al Zurl

1 1/2 cups sugar 1 1/2 cups vinegar 1/4 tsp. salt 1 tbsp. salad oil 1/4 tsp. garlic salt 1/2 tsp. paprika

Mix all ingredients in pint jar. Place lid on and shake vigorously until sugar has disappeared in liquid. Chill thoroughly and shake again before using. May be kept in refrigerator indefinitely.

BLUE CHEESE DRESSING Mrs. Imogene McLaurin

1/4 lb blue cheese
2 tsp. vinegar
1 pt. miracle whip salad dressing
1 carton sour cream
2 tbsp. lemon juice
Dash red pepper, salt, onion chips

Break cheese in bowl with fork. Add pepper, salt, and onion chips. Fold in salad dressing. Add sour cream, lemon juice, and vinegar. This will keep a month in refrigerator. Stir well before using.

Main Dishos



WEIGHTS AND MEASURES

6
3 teaspoonsl tbsp.
2 tablespoonslliquid oz.
4 tablespoon s
5-1/3 tablespoons
l6 tablespoonsl cup
l cup8 oz.
2 cupspt.
4 cupsqt.
8 quarts
4 pecks bu.
2 tablespoons fatl oz.
1/2 lb. butter or fatl cup
l lb. water or milkl pt.
l lb. granulated sugar2 cups
l lb. brown sugar
l lb. confectioners sugar3-1/2 cups
l lb. rice
l lb. flourabout 4 cups
l lb. pitted dates
l sq. bitter chocolateoz.
l pkg. cream cheese3 oz. or 6 tbsp.
l cup chopped nutmeats
l6 marshmallows
l cup egg whites8-12 egg whites
1/2 pt. heavy creaml cup, whipped
-1 - ber manif ar ammitte in the contract of t

CAN SIZES

SIZE	PRODUCT	CUPS	SERVINGS (Approx.)
No. 2	Fruits, vegetables,	0.1/0	
	juices	2-1/2	4-6
No. $2-1/2$	Fruits, vegetables,	3-1/2	6-8
46 oz.	juices	5 - 3/4	6-8
No. 10	Fruits, vegetables,		
	juices	13	18-25

EXTRA RECIPES

EXTRA RECIPES

CHICKEN AND RICE (For W.S.C.S. Dinners)
Mrs. M. L. Parker

6 half chicken breasts
1 stick butter, melted
1 can cream of mushroom soup
1 cup rice (uncooked)
1 pimiento, chopped
1/2 green pepper, chopped
2 1/2 to 3 cups water

Mix butter, soup, rice, pepper, pimiento, and water in baking dish (large enough that chicken pieces will be in one layer and not on top of each other). Place chicken on mixture. Bake one hour plus at 350 degrees. Six servings.

CHICKEN A LA BOEUF

Mrs. M. W. Lawrence

Line bottom of casserole with chipped beef (about four ounces). De-bone chicken breasts (eight or ten) and wrap each piece with a slice of bacon and place in casserole. Pour a mixture of 1 cup sour cream and 1 can mushroom soup undiluted over this. Cover and cook at 275 degrees for three hours.

CHICKEN STEW WITH ONIONS

Mrs. Marie Arthur

2 chickens, cut in pieces for serving 18 tiny onions 2 thsp. butter 4 thsp. flour 1/2 cup heavy cream 3 egg yolks Salt and pepper Lemon juice

Cook chicken and onions in small quantity of water. When chicken is tender, remove to serving dish. When onions are soft, drain from stock and reduce to 1 1/2 cups. Melt butter, add flour, and very slowly, stock and cream. Add egg yolks, salt, pepper, and lemon juice to taste. Pour sauce over chicken and onions.

CHICKEN TETRAZZINI

Mrs. M. L. Parker

1-5lb. chicken
1 green pepper, cut up
1-4 oz. can pimiento, cut up
1/8 tsp. red pepper
1 lb. pkg spaghetti
2 cans mushroom soup
Grated cheese

Boil chicken until very tender and cut up as for chicken salad. Cut up green pepper and pimiento. Cook spaghetti in 1 1/2 quarts chicken broth. Mix together chicken, green pepper, pimiento, drained spaghetti, red pepper and mushroom soup. Put in large casserole. Grate cheese on top and bake in 350 degree oven about 30 minutes. Serves 20.

DRESSING - CHICKEN OR TURKEY Mrs. E.W. Jinnette

l tbsp. oil l egg l cup buttermilk l/2 t. soda l/4 t. salt l tbsp. sugar Enough meal to r

Enough meal to make soft batter. Put into greased pan and bake at 450 degrees til brown. Mix this with three slices bread and a few crackers, 3 eggs, and enough stock (chicken or turkey) to make a soft consistency. Small amount of onion optional. Bake at 450 until slightly brown. (Meat from liver, neck, and gizzard can be added.) Double recipe if needed.

CHICKEN IN SOUP

Mrs. Jean Morelock

Place frying chicken in deep pan. Season to taste. Pour over chicken one can of cream of mushroom soup plus two can of water. Bake at 350 degrees 45 minutes to 1 hour. The soup makes a delicious gravy with the chicken. You can also use cream of celery soup.

OVEN FRIED CHICKEN

Mrs. Lib Gainey

1 frying size chicken, cut up 1 stick oleomargarine 2 cups cracker crumbs

Line a shallow pan with foil. Put margarine in pan. Place in 350 degree oven while it is heating. Salt chicken. Dip chicken in melted margarine then roll in cracker crumbs. Place chicken on foil lined pan and cook about 45 minutes. Turn chicken once after about 20 minutes. Gravy may be made using remaining margarine and crumbs in pan in which chicken has cooked.

THREE-CHEESE CHICKEN BAKE

Mrs. Fred Bell

8 oz. lasagne noodles 1 recipe mushroom sauce* 3 cups diced cooked chicken

2 cups shredded american cheese

1/2 cup grated parmesan cheese, and 1 1/2 cups cottage cheese

Cook noodles as directed, drain, and rinse in cold water.

*Mushroom sauce: Saute' 1/2 cup each chopped onion and green pepper in 3 tbsp. butter; stir in one can cream of chicken soup, 1/3 cup milk, 1-6 oz. can sliced mushrooms or pieces, drained, 1/4 cup chopped pimiento and 1/2 tsp. basil.

In 13x9x2 baking dish place half the noodles, cover with half each of sauce, cottage cheese, chicken, and other cheeses. Repeat layers. Bake in 350 degree oven 45 minutes. Serve 8-10.

CHARCOAL BARBECUE CHICKEN Mrs. J. C. Thomas

l stick of butter 1/3 cup vinegar l tsp. cayenne pepper Dash salt and dash pepper

Melt butter slowly. When melted, add other ingredients and bring to boil. Remove from heat immediately and brush on chicken while cooking on grill.

2 or 3 lb. chicken
2 tsp. salt
1/4 tsp. pepper
1/2 tsp. monosodium glutamate
3 tbsp. shortening
1/2 cup chopped onion
Garlic
1 cup tomato juice
2 cups chicken broth
2 cups long grain rice
2 cups frozen peas
1/4 cup pimiento

Season chicken with salt, pepper, and monosodium glutamate. Brown in melted shortening. Add onion and garlic, cook til tender. Add tomato juice and 1/2 cup of broth. Cover and simmer 20 minutes. Add rice and remaining 1 1/2 cups broth. Simmer 20 minutes. Add peas and pimiento and cook five minutes. Serves 4 or 5.

CHICKEN CONTINENTAL

Mrs. Jack Gregory

3 to 4 lb. frying chicken, cut in pieces 1/3 cup seasoned flour 1/4 cup butter 1 can (10 1/2 ounces) condensed cream of chicken soup 2 1/2 tbsp. grated onion 1 tsp. salt Dash pepper 1 tbsp. chopped parsley 1/2 tsp. celery flakes 1/8 tsp. thyme 1 1/3 cups water 1 1/3 cups Minute Rice

Roll chicken in flour, brown in butter. Remove chicken. Stir soup, seasonings, and water into drippings. Cook and stir to a boil. Spread Minute Rice (right from box) in 1 3/4 quart shallow casserole. Pour all but 1/3 cup soup over rice; stir to moisten. Top with chicken and rest of soup. Bake, covered at 375 for 30 minutes, or until tender. Garnish with paprika, if desired. 4 servings.

3 cups water 1-21b. fryer cut into serving pieces and salted. Put into a 4 1/2 quar; pot to cook covered on high heat. While it is getting to boiling point mix with hand: 2 cups white corn meal, pinch of salt, and about 3/4 cup cold water until it is mixed real good and will stick together. Pinch off in small pieces, roll in palm of hand until neat and firm and then mash flat. Lay aside each until all are made (work fast). Drop one by one around into the chicken and broth as it is boiling hard. Boil until chicken is tender. Add hot water if needed to keep dumplings covered. Sprinkle with black pepper. Serve hot. (Notice: It boils over easily.)

OVEN BARBECUED CHICKEN

Mrs. Dale Gainey

chicken
the chicken
the top to butter
cup to mato juice
cup vinegar
the cup vinegar
the chicken
the ch

Place pieces of chicken in casserole dish. Combine above ingredients, melt and pour over chicken. Cover with aluminum foil. Cook in hot oven (450 degrees) for 15 minutes. Then reduce temperature to 250 and cook about two hours.

BAKED CHICKEN DRESSING

Mrs. Ruth Cox

2 cups corn bread crumbs
2 cups of cold biscuits or loaf bread
1/2 dozen crackers
1 cup celery, chopped fine
Salt, pepper, and 1 tsp. poultry seasoning
Small amount of sage
4 or 5 boiled eggs, chopped
1 onion, chopped, if preferred

Mix all these ingredients together with stock from cooked chicken or turkey. Make in patties and put in pan and put some of the stock over them and bake until light brown.

BARBECUED CHICKEN

Mrs. Roland Overman

Cut 2 1/2 lb fryer up as if you were going to fry it, salt each piece, place in a pan and pour this mixture over it: 1 stick margarine, 1/2 cup vinegar, 1/2 (small bottle) of Texas Pete. Mix in a small saucepan over low temperature. Cook in 450 degree oven for 45 minutes.

CHICKEN CHOW MEIN

Mrs. H. B. Wilson

l medium cooked deboned chicken

2 cans bean sprouts

2 cans Chinese vegetables with mushrooms

l bottle catsup

l large onion

1 1/2 cups chopped celery

2 tbsp. soy sauce

2 quarts cook rice

2 cans noodles

2 cans tomatoes 1 cup chicken broth

Place deboned chicken and broth in large utensil. Add tomato catsup, bean sprouts, mixed vegetables, celery, onions, soy sauce, and salt to taste. Simmer on low heat one hour.

Directions for serving - Place 1/2 cup rice on each plate. Cover with above mixture. Place 1/4 cup warmed noodles over this. Serve immediately. Serves 15.

CHICKEN POT PIE

Mrs. Ruth Cox

4 small irish potatoes
4 carrots
1 piece celery
1/2 can garden peas
4 or more pieces of chicken - fryer or hen
Salt and pepper to taste

Cook carrots, potatoes, and celery in chicken broth until tender and add garden peas and chopped chicken. Mix and put in baking dish and make biscuits and place on top of the pan or dish and have it juicy and let brown and serve hot or cool.

Mrs. Fred Bell

RANCHO CHICKEN

1-2 to 2 1/2 lb. fryer, cut up l cup chopped onion 2 cloves garlic, minced 1/2 cup diced green pepper l cup uncooked rice 1 1/2 cup chicken bouillon 1/4 tsp. each basil and thyme 1 tsp. salt, dash pepper 1/8 tsp. chili powder 1/3 cup pimiento, cut in strips

Roll chicken pieces in seasoned flour, brown in hot fat. Remove chicken and add onion, green pepper, and garlic. Saute' until onion is golden. Add pimiento and rice, heat and stir about two minutes. Add remaining ingredients, heat til boiling. Pour into a two-quart casserole and arrange chicken on top. Bake covered 1 1/2 hours in 350 degree oven. Or may be simmered very slowly in tightly covered heavy skillet on top of stove about one hour. Serves 5 or 6.

TURKEY CROQUETTES

Mrs. Dolores Hood

4 tbsp. butter
5 tbsp. flour
1 cup milk
1/2 cup broth
3 cups ground or finely chopped turkey
1 tsp. chopped onion
Salt and pepper
1 egg
1 tbsp. water
Cracker me al

Make a thick sauce with the butter, flour, milk and broth. Let stand until cold. Then add turkey, onion, salt, and pepper. Mold mixture into croquette shapes. Dip into egg beaten up with water. Roll in bread or cracker crumbs and allow to stand one hour or longer in cold place to dry the coating. Heat fat in deep kettle and carefully place croquettes in. Fry until brown. Drain on brown paper and serve hot.

ITALIAN SPAGHETTI A LA SALERNO

Mrs. Norma H. Carr

Meat balls:
1 lb. round steak, ground
2 eggs beaten
1/2 cup I talian cheese, grated (Romano cheese)
1 clove garlic, crushed (optional)
1 sprig parsley, chopped fine
1 tsp. salt
1/4 tsp. pepper
3/4 cup soft bread crumbs

Tomato sauce:
6 tbsp. olive oil
1 onion, chopped fine
1 clove garlic, crushed (optional)
1 large can tomatoes
1 small can tomato paste
1 tsp. salt, 1 tsp. sugar, 1/4 tsp. pepper

Method: Mix all the ingredients for the meat balls very thoroughly. Form into balls the size of walnuts. Set aside. Put olive oil in large saucepan, add onions, and brown slowly in the oil. Add meat balls and fry until brown, add tomatoes and tomato paste. Season, adding sugar after tomato sauce has started to boil. Cook slowly 3/4 of an hour. Serve over Italian style spaghetti and sprinkle more grated cheese over it.

ROLLED BEEF

Mrs. Ann Gay

6 slices round steak (sliced very thin) lonion (chopped fine)
3 tbsp. mustard (French's)
Sewing thread
3 tbsp. flour
3/4 cup water

Spread mustard over slice of round steak. Sprinkle chopped onion over slice. Roll the meat up and tie with sewing thread. Brown the meat in fat to the desired darkness, then add water to cover. Let simmer for two hours or until done on lowest heat. Add flour (3 tbsp.) to water (3/4 cup) to make gravy and pour into meat. Simmer slowly until very tender.

15-MINUTE MEAT LOAF

Mrs. Mary Ann Dail

2 beaten eggs 1 lb. ground beef 3/4 cup milk 1 cup rolled bread crumbs 2 tbsp A-1 sauce

Preheat oven to 450 degrees. Pack meat mixture level or slightly rounded into greased muffin pans. Bake 15 minutes.

MEAT LOAF

Mrs. Cattie Overman

2 lbs. ground beef
2 eggs, well beaten
1 small onion
Salt and pepper
1 cup of fine bread crumbs
1 can (1 pt, 1 1/2 fluid ozs.) tomato juice

Blend all of this together and place in a loaf pan. Bake for 1 1/2 hours in an oven at 350 degrees.

BARBECUE MEAT LOAF

Mrs. Nancy Hill

1 1/3 lb ground beef
3/4 cup oatmeal or bread crumbs
1 cup milk
2 tbsp. onion
Salt and red pepper to taste
Mix and cook above mixture ten minutes.

Sauce:

3 tbsp. vinegar 2 tbsp. brown sugar 1 cup tomato catsup 1 tbsp.. hot sauce 1/4 cup water

Mix and pour over meat loaf and bake at 300 degree even about 1 or 1 1/2 hours.

MEAT LOAF

Mrs. John Davis

1 1/2 lbs ground beef
1/2 lb. ground pork or sausage
2 tsp. salt and pepper
2 eggs, slightly beaten
1 medium onion, minced
1 medium carrot, grated
1 stalk celery, minced
1/2 cup corn flakes
2 tbsp. barbecue sauce
1 tbsp. fat
1 tbsp. water

Wrap meat loaf in wax paper and chill (make it into two small loaves.) Cook under low steam pressure after browning on both sides in hot fat, or bake in moderate oven.

MEAT LOAF

Mrs. Hilda Peedin

1 lb. ground beef 1/2 lb. ground fresh sausage 1 cup cold biscuits or cracker crumbs 1/2 cup warm water 1 large onion, diced 1/2 tbsp. salt 1/2 tbsp. pepper 2 eggs

Mix thoroughly; place in loaf shaped pan. Baste with butter or margarine. Bake thirty minutes at 350 degrees. Baste with tomato catsup.

MEAT LOAF

Mrs. Mildred Aycock

2 1/2 lbs. hamburger Salt and pepper to taste 1 tsp. worchestershire sauce 1 tsp. chili powder

Cut finely 1/4 bell pepper and a small onion. Add 1/2 cup cracker crumbs and two eggs. Mix with tomato juice and make into loaf and bake at 350 degrees approximately one hour.

CABBAGE ROLL

Mrs. Carl S. Edwards

16 large cabbage leaves 2 lbs. chopped ground beef

2 tsp. salt

Pepper

4 thsp. onion

2 cups rice (cooked)

2 eggs

2-10 1/2 oz cans tomato soup

1 1/4 cups water

Pour boiling water over cabbage leaves and let stand for 5 minutes. Drain. Season ground beef; add onion, rice and eggs. Roll a portion of meat into each cabbage leaf. Fasten with tooth picks. Place cabbage rolls in deep dish. Pour tomato soup and water over rolls. Cook at 350 degrees for 45 minutes.

STEAK DINNER IN FOIL

Mrs. Elleze Weeks

1- Lay foil both ways

2- Put round steak on it

3- Sprinkle 1/2 package of Lipton onion soup mix on steak

4- Put cut up potatoes on it

5- Put cut up carrots on it 6- Dot butter on vegetables

7- Put rest of onion soup mix over mixture

8- Cover with foil

9- Put on bread pan and bake at 450 degrees 1 to 1 1/2 hrs.

BEEF CASSEROLE

Mrs. Reuben Grant, Sr.

3/4 lb. ground chuck
1/2 tsp. salt
1/4 cup rice
1 small onion
1/4 cup green pepper
3/4 cup celery
3/4 of a package Lipton Chicken Noodle Soup
1/4 cup blanched almonds

1/4 cup bianched almonds

Add soup to two cups boiling water and boil seven minutes. Brown meat with onion repper salt, and celery. Mix altogether with rice and sprinkle almonds over top. Bake at 350 covered for 45 minutes to one hour. Serves 4-5

VEAL CUTLETS

Mrs. Elleze Weeks

1- Brown yeal with garlic salt in frying pan with a little grease.

2- Take out veal cutlets

3- Put in cut up onions and brown 4- Add 2 tbsp. flour and brown

5- Add 1/2 cup water 6- Add 1/2 to 1 can of tomato sauce

7- Put veal in sauce

8- Cover and simmer for about twenty minutes.

BRUNSWICK STEW

Mrs. Eula Mitchell

1 fat hen

3 or 4 cups butterbeans

3 cups corn

3 cups garden peas

4 cups tomatoes

l tbsp. sugar

l cup okra

1 cup carrots

l cup apples

l cup celery

1/2 cup onions

Salt and pepper to taste

Stew chicken until tender - remove meat from bone and cut in one-inch pieces. Return to kettle - add all vegetables except corn. Cook until vegetables are tender - add corn and cook 20 more minutes. If too thin, thicken with oatmeal. A small amount of stew beef adds to the flavor.

BEEF ROAST

Mrs. Nancy Hill

2 or 3 lb. beef roast l can cream of mushroom soup i pkg. dried onion soup

Use heavy fcil. Put 1/2 of the onion soup on foil, then the roast, and the other half of the soup on top of the roast. Put mushroom soup on top of this and add a little water. This will make a delicious gravy.

BRUNSWICK STEW

Mrs. J. A. Jinnette

l large hen

1 1/2 lb. ground beef 1 1/2 lb. ground pork

1 lb. onions

l large bottle catsup

2 pkgs. frozen butterbeans

2 pkgs. frozen corn

2 cans garden peas

4 cans tomatoes

6 lbs. Irish potatoes

Cook hen and remove bones. Add ground meat and beef. Let cook for 30 minutes, then add onions, catsup, beans, corn, garden peas, tomatoes, and Irish potatoes and salt and pepper. Let cook slow until done. This freezes well.

SKILLET BARBECUE POT ROAST

(From Puerto Rico)

Mrs. Josefina Lienemann

Brown meat on all sides in shortening in large skillet. Sprinkle meat with salt and pepper. Add remaining ingredients except flour and water. Cover tightly. Simmer 2 1/2 to 3 hours. Remove meat to heated platter. Skim fat from drippings and remove onion and lemon slices. Blend flour and water into a paste. Add to drippings, stirring constantly until gravy is thick and smooth. Serve with meat.

3 lbs. chuck roast
2 tbsp. shortening
2 tbsp. salt and 1/4 tsp. pepper
1 can (8 oz.) tomato sauce
1/4 cup barbecue sauce
3 onions, sliced
1 lemon, sliced
2 tbsp. brown sugar
1/2 tsp. dry mustard
1 clove garlic, crushed
2 tbsp. flour
1/2 cup water

3/4 cup small curd cottage cheese*
3 tbsp. bread crumbs

1 egg

2 tbsp. minced parsley*

1/2 tsp. sweet basil, crumbled*

1/4 tsp. salt

1/8 tsp. mace or nutmeg*

1/3 cup small cubes mozzarella or jack cheese

1 - 1 1/2 lbs. cube steaks Flour, salt, and pepper 2 tbsp. olive or salad oil

1 clove garlic*

1 #303 can stewed tomatoes

Blend first seven ingredients, stir in cheese cubes. Spoon across center of steaks; roll and fasten with picks. Dredge rolls with seasoned flour. Heat oil with garlic in frying pan; add steak rolls and brown quickly. Remove garlic. Add tomatoes, cover. Simmer 30-40 minutes. Serves 4-6. NOTE: Starred items can be omitted. I usually use onion rather than garlic, also.

ROLLED CABBAGE

Mrs. Dorothy Mitchell

I medium cabbage
I cup rice
I 1/2 lb. ground beef
I can of tomatoes
I onion
I dove of garlic
Sait and pepper to taste

Parboil cabbage until leaves separate easily. Cut stalk of cabbage very close. Then separate leaves. Wash rice, add ground beef, tomatoes (drained), salt and pepper. Mix well. Add chopped onion and minced garlic. Roll small ball of stuffing in each cabbage leaf. Stack the cabbage rolls in broiler. Place something on top to hold down. Add juice from the tomatoes and 1/2 cup of water and simmer for 3 hours.

Mrs. Eula Mitchell

CREOLE CASSEROLE

l cup rice
1/2 lb. hamburger
Green pepper, chopped fine
2 onions, chopped fine
2/3 cups chopped celery
2 cups canned tomatoes
Paprika, salt, and pepper to season to taste
4 cloves
Dash of allspice

Boil rice in salted water until tender, then drain, then let it fluff apart in a warm oven. Add the fried hamburger, then the green pepper, onions, celery and tomatoes. Season well - cover and bake thirty minutes at 350 degrees.

PORCUPINE MEAT BALLS

Mrs. Mary Ann Dail

1 lb. ground beef 1/2 cup rice (raw) 1/4 tsp. poultry seasoning 2 cans tomato soup 1/4 tsp. black pepper

Empty soup, adding amount of water as stated on can. Salt beef and add rice and pepper, seasoning, and a little onion as desired. Make into balls the size of a walnut. Drop into boiling soup. Cook slowly about 40 minutes.

PORCUPINE MEAT BALLS

Mrs. Julia Edwards

1 1/2 lb. ground beef 1/2 cup rice 1 tsp. salt 1/2 tsp. pepper 1 tbsp. minced onion 1 small can tomato soup 1/2 cup water

Combine meat, rice, salt, pepper, and onion. Shape into small balls - heat soup and water in pressure cooker. Drop in meat balls. Cover and cook ten minutes at 15 lb. pressure.

STUFFED PORK CHOPS

Mrs. Carl S. Edwards

9 pork chops, l" thick 3 cups croutons 3 tbsp. parsley, chopped 3 tbsp. fat 1 1/2 tsp. salt Pepper 1-10 1/2 oz. can tomato soup 1/2 cup water

Stuff pork chops with croutons and parsley. Season with salt and pepper. Brown chops in hot fat, and place meat in casserole dish. Add tomato soup and water. Cover and bake at 350 for 45 minutes.

CHEESEBURGER LOAF

Mrs. Dollie Jones

1 1/2 lbs. ground beef
1 chopped onion
1 1/2 tsp. salt
1 tsp. mustard
1/4 cup catsup
1 egg
1 cup cracker crumbs
1 cup undiluted evaporated milk
1 cup grated cheese

Blend all except cheese - line bottom of pan with cheese. Add half of meat mixture - repeat - Bake in 325 oven 1 hr.

BARBECUED PORK CHOPS

Mrs. Helen Byrd

2 lb. pork chops 2 cups onions 1 cup catsup 1/2 cup A-l sauce 1 cup water 1 tbsp. sugar

Salt and pepper pork chops - roll in flour and brown in fat. Pour mixture of other ingredients over browned pork chops and cover. Simmer for one hour.

HAMBURGER CASSEROLE

Mrs. Harry Hines

1 lb. hamburger

1 cup cooked macaroni

l can tomatoes

2 small onions, minced and browned in lard

Mix all ingredients together in casserole and grate cheese over top. Bake for 30 minutes at 375 degrees with top on. Take top off and bake ten more minutes.

HAMBURGER PIE

Mrs. Gertrude Johnson

1 small onion, chopped

1 lb. hamburger, salt, and pepper to taste

1 no. 2 can green beans

1 can condensed tomato soup

5 medium white potatoes, mashed; using 1/2 cup milk, 1 beaten egg, with seasonings

Cook onion in hot fat til brown. Add meat and brown. Add beans and tomatoes. Pour into casserole and spoon potatoes on top and bake thirty minutes at 350, or til brown.

BEEF AND POTATO LOAF

Mrs. Ruth Cox

4 cups thinly sliced potatoes 1 tsp. chopped onion 2 tsp. salt 1/4 tsp. pepper l tsp. parslev flakes 1 lb. ground lean beef 3/4 cups evaporated milk

1/2 cup soda cracker crumbs or uncooked rolled oats

1/4 cup diced onion

1/4 cup catsup or chili sauce

Arrange in greased two-quart baking dish peeled, raw potatoes and one tosp. diced onions. Sprinkle with one tsp. salt and 1/8 tsp. pepper, and parsley flakes, if desired. Mix together ground beef, milk, cracker crumbs, 1/4 cup onion, catsup, 1 tsp. salt and 1/8 tsp. pepper. Spread evenly over potatoes. Decorate top with more catsup if desired. Bake in 350 oven for 1 hour. Serves 4.

Chili sauce:

2 lb. ground beef, browned

2 green peppers, chopped, and lightly browned

3 medium size onions, chopped and lightly browned

I large can tomato juice

2 tbsp. chili powder

4 tbsp. paprika

3 tbsp. worchestershire sauce

2 tbsp. hot sauce

Salt and pepper to taste

Combine all ingredients in large saucepan, cook slowly, stirring frequently, about two hours or until sauce is cooked down. Water or more tomato juice may be added if needed. While sauce is cooking, take dry kidney beans that have been soaked overnight, bring to boil, add 1/4 tsp. baking soda and boil five minutes. Drain and rinse beans using hot water. Boil beans in salt water until tender and drain. In large baking dish alternate layers of sauce and beans and bake in moderate oven 350 degrees 30 minutes or until bubbling.

PORK CHOP CASSEROLE

Mrs. Fred Bell

6 or 8 pork chops
1/2 cup chopped onion
1/2 cup chopped green pepper
1 cup uncooked rice
2 tsp. salt
3 cups water
1 can cream of mushroom or cream of chicken soup
1/8 tsp. black pepper
1 1/2 to 2 cups cooked green peas

Brown chops in small amount of oil. Remove chops, add onion and green pepper. Cook until tender. Meanwhile eook rice in 2 cups of the water and I tsp. of the salt until done. Combine peas, cooked rice, onion mixture, soup and remaining I cup water and I tsp. salt and pepper. Pour half in greased glass baking dish, arrange 1/2 of the pork chops, cover with rest of rice mixture and pork chops. Bake about 40 minutes at 350. Serves 6-8 depending on number of chops used.

CHICKEN-BAKED PORK CHOPS Mrs. Lillian Daughtry

Set oven at 350. Sprinkle four chops with salt and pepper, brown slowly on both sides in 1 tbsp. fat. Drain fat. Mix 1 can cream of chicken soup, 2/3 cup milk, 1/3 cup water, and pour over chops. Bake uncovered near center of oven 45 minutes or until tender.

MEAT (HAM) AND COLLARDS

Mrs. Leon Bryan

l quart water 1-2lb. hambone (shank portion) 4 bundles collards or about 30 tender bud leaves

Into a 4 1/2 quart pot put water and bone which frying has been cut off of. Boil 45 minutes, or until almost tender. Put in collards and boil about 25 minutes. Lift collards out at once with fork into collander, press out most of water with saucer. Sprinkle with a pinch of salt. Cut with vegetable cutter, not too fine. Place on serving platter, spoon a small amount of skimmings off top of liquid in pot on top of collard greens. Cut the meat off the ham bone and arrange around the greens. Serve this with griddle bread.

STUFFED BELL PEPPERS

Mrs. Fannie Scott

4 large bell peppers
Filling:
1 cup rice
1/2 lb. ground beef
1 egg
1 cup tomato sauce
Salt and pepper
1 tsp. chopped parsley

Remove core from peppers and rinse out. Simmer rice in a little water until tender and kernels separate. Brown meat with salt, pepper, and parsley, and add to rice. Mix in egg and stuff peppers. Place peppers in a deep pan open side up and add enough water to almost cover peppers. Pour tomato sauce on top and cover with lid. Simmer about 45 minutes.

PORK CHOP CASSEROLE

Mrs. Wayland Merritt

6 pork chops
1 cup rice
1 large onion
1 green pepper
1 can tomatoes
1 can tomato sauce

Brown chops on each side and remove from pan. In a greased baking dish arrange ingredients as follows: Rice over bottom, pour over this canned tomatoes, can sauce, sliced onions, green peppers, salt and pepper to taste. Now place chops on top of dish. Bake in moderate oven 45 minutes to one hour.

PORK CHOPS SUPREME

Mrs. Zeke Parker

4 lean pork chops, l" thick 4 thin onion slices 4 thin lemon slices 1/4 cup brown sugar (packed) 1/4 cup catsup

Heat oven to 350 degrees (moderate). Season well with salt. Place in a 13x9x2" pan or large baking dish. Top each pork chop with an onion slice and a lemon slice. Place one tbsp. of brown sugar and 1 tbsp. of catsup on top. Cover and bake on hour. Uncover, and bake 30 minutes longer, basting occasionally. 4 servings. (For 1 1/2 to 2" thick pork chops, bake covered two hours, uncovered 30 minutes.)

CHINESE STEAK

Mrs. Ann Gay

Cube round steak and brown. Add salt, pepper, and water to cover. Let cook for one hour. Add I cup sliced carrots, I cup sliced onions, I cup cubed celery, and I cup sliced green pepper. Drain bean sprouts and add to mixture, saving liquid. Add it to I tbsp. cornstarch and soy sauce. Stir in meat mixture and serve with rice or Chinese noodles.

BREADED PORK CHOPS

Mrs. Kenneth P. Moore

6 pork chops (3/4 to 1" thick)
2 egg yolks
4 tbsp. fat
2 tsp. salt
1 l/2 cups cracker crumbs
4 tbsp. cold water
6 slices onion
1/2 cup hot water

Thoroughly beat egg yolks, salt and cold water. Heat fat in frying pan. Wipe chops with damp cloth, dip into egg mixture and then into cracker crumbs. Place in hot fat and brown well on both sides. Lay onion slices on top of pork chops and add hot water. Cover and oven bake at 350 for 45 minutes.

EGGPLANT CASSEROLE (From Puerto Rico)

Mrs. Josefina Lienemann

2 cups mashed eggplant 3 chopped tomatoes 2 tbsp. melted oleo 2 oz. chopped ham 1 tsp. salt 1/8 tsp. pepper 1/2 grated onion 1/2 cup bread crumbs

Mix ingredients in order as listed and pour into greased baking dish. Top with bread crumbs. Bake at 350 til brown.

HOT DOGS, POTATOES, AND CHEESE Mrs. Gertrude Johnson

Using six hot dogs - split them and fill with creamed potatoes. Place in pan as spokes in a wheel. Now cover all this with creamed potatoes and top it with grated cheese. Slip in oven and heat until cheese is toasted.

SPAGHETTI SAUCE

Mrs. Peggy Worrell Wilson

1 1/2 lbs ground beef 2 medium onions 1 can tomato soup 1 can of water 1/2 jar of chili sauce 1/2 jar of catsup Salt and pepper to taste Chili powder Garlic salt 1/4 to 1/3 lb. cheese

Combine beef and chopped onions and brown well in large pan. Add soup, water, chili sauce, and catsup. Cook gently. Salt and pepper to taste. Cover top with chili powder and garlic salt. Then put lid on and simmer for 45 minutes to one hour. Put 1/4 to 1/3 lb. cheese sliced thin or grated over top and let simmer without lid until cheese is completely melted. Sauce is ready to serve. It can be frozen to serve later.

COTTAGE CHEESE BURGER

Mrs. Hazel Van Roekel

l lb. ground beef chuck
l cup (8 oz.) creamed cottage cheese
l small onion, minced
l tsp. salt
l/4 tsp. pepper

Mix all ingredients and shape into four patties. Broil under medium heat 7 minutes on each side or until of desired doneness. Serve plain or on toasted sandwich roll.

SOUTHERN BURGERS

Mrs. Mary Daughty

l lb. ground beef l medium onion, chopped l tbsp. mustard l/2 cup catsup l can chicken gumbo soup

Brown ground beef and onion, add other ingredients and simmer 15 to 20 minutes. Warm or brown hamburger rolls and put sauce in or on rolls.

Mrs. Robert Hopkins

VENISON SAUERBRATEN

1-4 or 5 lb. deer roast
1 tbsp. salt
1/2 tsp. pepper
2 onions, sliced
2 carrots, sliced
2 celery stalks, chopped
4 cloves
4 peppercorns
2 bay leaves
1 pint red wine vinegar

Wipe roast clean; season with salt and pepper. Place in large bowl or enamelware. Combine all above ingredients with the roast. Add enough water to cover roast. Cover and put in refrigerator 24 hours to 4 days. Then remove, drain meat, and saute' in 3 tbsp. butter until seared on all sides. Add onions and carrots from marinade (do not use marinade liquid). Add I cup red wine and sufficient water to cover venison. Simmer for 2-3 hours. Place venison on hot serving platter. Make gravy; strain and serve over the venison. Serve with potato dumplings or parsley potatoes.

POTATO DUMPLINGS:

Mrs. Robert Hopkins

2 lbs. raw potatoes (6)
4 slices white bread
1 tsp. salt
1/4 tsp. pepper
1 onion - grated
1 tsp. minced parsley
2 eggs, well beaten
1/2 cup flour
1 1/2 quarts boiling water

Wash, peel and grate potatoes. Soak bread in a little cold, water; squeeze out water. Mix bread, salt, pepper, onions, and parsley. Add potatoes and eggs; mix well. Form into balls; roll lightly in flour. Drop into salted water. Boil 15 minutes. Serves 4 or more.

WILD RABBIT

Mrs. Robert Hopkins

1 rabbit, cut up Flour Salt and pepper 1/2 cup red wine 1 cup beef bouillon 1 bay leaf 4 peppercorns 1 small onion, sliced 2 carrots, sliced

Salt and pepper rabbit and roll in flour. Brown in skillet in lard or bacon grease. Add bouillon, wine, bay leaf, peppercorns, onion, and carrots. Cover and simmer 2 hours. When done - remove rabbit to deep platter. Drain pan mixture and make gravy. Serve over the rabbit. Serves four.

VENISON ROAST

Mrs. Iva J. Cox

Soak frozen or fresh venison roast 8 to 12 hours in cold water to cover roast. To the water, add 1/2 cup vinegar and 1/4 cup salt. After soaking - drain roast and wipe dry. Then brush with melted butter. Cook in covered roaster in 3 cups water, 2 stalks celery, cut fine, 2 cut up onions, 1 tbsp. worcestershire sauce, if desired, 1 tsp. black pepper. Use more butter if necessary. Baste roast several times after first hour. Take 2 or 3 hrs. to cook at 325.

SAUSAGE CASSEROLE

Mrs. Rachel Burgin

1 lb. sausage 4 fresh tomatoes 4 bouillon cubes 1/2 lb. sharp cheese 1/2 box macaroni 3 green onions

Fry sausage and pour off fat. Cut onions and tomatoes in small pieces and add. Dissolve bouillon cubes in l cup hot water and add; cook about five minutes. Cook macaroni and add a layer alternately with sausage mixture and cheese. Grate cheese on top. May be stored in refrigerator until ready to serve. Heat oven to 400 and bake until hot through. Serves 6.

SAUERBRATEN MIT KARTOFFEL KLOSSE

Mrs. Shirley Ralph

Sauerbraten:
4 lbs. rolled, round or rump roast
2 cups vinegar
1 l/2 cups water
2 tsp. salt
2 tbsp. sugar
12 whole cloves
6 bay leaves
2 medium sized onions, sliced
6 whole small black peppers
Half lemon, sliced

The meat must be soaked two to four days prior to cooking. Place meat and other ingredients in bowl or crock, making sure there is enough liquid to completely cover meat. Refrigerate for 2 to 4 days, turning meat daily. Use a heavy pot with tight cover, preferably a dutch oven, for cooking. At end of marinating period, remove meat from liquid and dry on absorbent paper. Brown in butter or shortening. Add liquid and spices used for soaking. Add six gingersnaps Cover and let simmer until tender (2 or 3 hrs.). When meat is nearly done, add 3/4 cup sifted flour (which has been browned in oven)to liquid. Simmer ten minutes. If the gravy is too thick, add more water. After simmering gravy for ten minutes, remove meat and strain gravy. This meat and gravy is delicious served with potato balls or mashed potatoes. Recipe for potato balls on next page.

CALF LIVER

Mrs. Iva J. Cox

1/2 lb. calf liver 1/2 tsp. salt 1/8 tsp. black pepper 1/2 stock butter

Dip calf liver into rapidly boiling water for one minute. Drain and put into teflon or other fry pan in malted butter on medium heat. After turning over, add salt and pepper - Takes only about five minutes to cook. Is easily over-cooked.

POTATO BALLS (to be served with sauerbraten) Mrs. Shirley Ralph

6 medium sized potatoes 2 eggs 3/4 cup flour 1/2 cup bread crumbs 1/4 tsp. nutmeg Salt

Boil potatoes in skins. When cooked, remove skins and put through ricer or mash. Mix potatoes with 2 tsp. salt and 2 eggs. Sift in 3/4 cup flour and add 1/2 cup bread crumbs and 1/4 tsp. nutmeg. Work all this together until you can form it into dry balls. (If it is too wet, add more bread crumbs.) Roll mixture into small balls and drop into boiling salted water. When the balls come to the surface, allow to boil about three minutes. For testing, the center of the ball should be dry, not soggy. Be careful not to boil too long or they will fall apart. Serve with sauerbraten.

BARBECUED SPARERIBS

Mrs. Carol Herring

3 lbs. spareribs
1/4 cup butter or margarine
1/2 cup chopped onion
1 clove garlic, minced
2 cans (8 oz. each) of tomato sauce
1/3 cup water
1/4 cup worcestershire sauce
2 tbsp. lemon juice
2 tbsp. white vinegar
2 tsp. chili powder
2 tsp. salt
4 dashes tabasco sauce

Place ribs in shallow baking pan. Roast uncovered in oven (350) for 1 1/2 hours. Pour off fat. Melt butter in a saucepan. Add chopped onions and garlic - saute' until onion is soft and tender. Add remaining ingredients and bring mixture to a boil. Set aside until ready to use. Pour sauce over ribs - continue roasting, basting occasionally, about 1/2 hour or until ribs are tender.

Mrs. Kenneth P. Moore

BARBECUE SPARERIBS

3 lbs. spareribs
Salt and pepper to taste
Paprika
1 tbsp. shortening
1/4 tsp. celery seed
1/4 cup water
1 large onion
1/4 cup catsup
2 tbsp. vinegar
1 tsp. worcestershire sauce
1/8 tsp. chili powder

Cut ribs into serving pieces. Season with salt, pepper, and paprika. Heat pressure cooker and add shortening. Brown ribs on both sides. Add onion. Combine catsup, vinegar, worcestershire sauce, chili powder, celery seed, and water. Pour over meat in cooker. Cover securely. Cook 15 minutes at 15 lbs. pressure.

MACARONI SALAD

Mrs. Shirley Ralph

1-8 oz. box macaroni, cooked, drained, and chilled I tomato (not overly ripe)
I small green pepper
3 or 4 sweet pickles
I small onion
Cubed cheese (optional)
3/4 cup mayonnaise
I tbsp. vinegar
I/2 tsp. mustard
Pinch of sugar

Chop tomato, green pepper, pickles, and onion. Mix with cheese cubes and cooked macaroni. Season with salt and pepper. In cup, mix mayonnaise, vinegar, mustard, and sugar. Pour over other ingredients and mix thoroughly. Garnish with paprika and fresh parsley. Keep chilled until ready to serve. Serves about 6.

BEEF 'N RICE CASSEROLE

Mrs. Peggy Denning

1 cup uncooked rice 1 1/2 lbs. ground beef Salt and pepper to taste 1/2 cup catsup 1 to 2 tbsp. grated onion 1 can green beans, drained Garlic salt 1 can condensed mushroom soup 1 can tomatoes

Cook and drain rice. Spread in greased baking dish. Cook meat until it loses red color, breaking with fork. Drain off fat - spread meat onto rice. Sprinkle with salt and pepper. Spread on catsup. Cover with onion and beans. Sprinkle with garlic salt. Top with mushroom soup and tomatoes. Bake at 350 degrees for 40 minutes.

HOT MACARONI SALAD

Mrs. Lillian Daughtry

Boil until tender, then drain and rinse with hot water; 1 1/2 cups macaroni, broken or elbows.

Mix in saucepan:

1/3 cup mayonnaise or salad dressing

1/2 cup cut up pickles

3 tbsp. mustard

1 1/2 tsp. salt

1/8 tsp. pepper Stir in 3/4 cup milk. Add macaroni and 6 frankfurters, cut in thin slices (diced salami, bologna or lunch meat can replace frankfurters). Add 1 1/2 cups diced celery. Heat very slowly, stirring gently until steaming hot, but do not boil. Serves 6.

BAKED ROCK FISH

Mrs. Rand Montague

Squeeze lemon juice inside and outside or rock, and salt. Add melted butter on top of rock and place in slightly greased pan. Gash rock and place bacon strips in gashes. Cover fish with sliced onions and add some to pan. Add one pod of red pepper over top. Add one cup cold water and bake 45 minutes in moderate oven.

Mrs. Hazel VanRoekel

SLOPPY JOES

1 1/2 lb. ground beef
l onion, chopped
l/2 cup catsup
l tbsp. prepared mustard
l can chicken gumbo soup
l cup water
l can (3 oz.) mushroom bits and pieces, drained
Salt and pepper to taste
6 sandwich rolls, toasted

Cook beef and onion, until lightly browned, breaking up meat with fork. Add remaining ingredients, except rolls. Cover, bring to boil and simmer about 30 minutes. Serve on toasted rolls. Makes six servings.

JAMBALAYA

Mrs. Jack Gregory

3/4 cup uncooked rice
3 tbsp. bacon drippings
1 clove garlic, cut up
2 green peppers, (or 1 1/2 cup chopped)
1 cup chopped onion
1 lb. ground beef
#2 can tomatoes
1/4 tsp. paprika
1/4 tsp. chili powder
1/2 tsp. worcestershire sauce
1 1/2 tsp. salt
1/2 tsp. black pepper
1 small bay leaf
1 tbsp. chopped parsley

Follow directions on package for cooking rice. Place bacon dripping in dutch oven or heavy skillet and saute' garlic for 5 minutes. Remove garlic clove and discard. Saute' peppers and onions until soft. Push to one side of pan and brown meat. Add remaining ingredients, cover and simmer gently for 30 minutes. Add rice, stir to mix and continue to simmer gently for 15 to 20 minutes. Serve at once. Four to six servings.

Mrs. Janie Smith

BAKED BEANS

2 cups navy beans 1 1/2 qts. cold water 1 tsp. salt

Cook until tender, drain and reserve the liquid. Place I sliced onion in 2 qt. bean pot or casserole, add beans. Combine the bean liquid (about 2 1/4 cups) with 4 tbsp. oleo. Make a sauce of: 1/4 cup catsup, 1/4 cup molasses, 1 tsp. dry mustard, 1/2 tsp. salt. Pour over beans. Cover and bake in slow oven 325 degrees—four hours. Add more liquid if necessary. Remove cover last 1/2 hour of baking.

CABBAGE BUNDLES

Mrs. Kathy Ham

1 lb. hamburger
1/2 cup tomato juice
1 onion, grated
1/8 tsp. pepper, 1 tsp. salt
8 cabbage leaves
1 cup canned tomatoes

Add tomato juice, onion, salt, and pepper to hamburger, and mix well. Shape into eight rolls and wrap each in a cabbage leaf that has been parboiled five minutes. Place in a casserole; add tomatoes. Cover and bake in moderate oven (350) 50 to 60 minutes.

CASSEROLE MARIE-BLANCHE Mrs. Shirley Ralph

1 1/2 lbs. cooked, drained noodles 1 cup cream style cottage cheese 1 cup commercial sour cream 1/2 tsp. salt 1/8 tsp. pepper 1/3 cup chopped chives 1 tbsp. butter or oleo

Heat oven to 350. Combine noodles, cheese, sour cream, salt and pepper, and chives. Pour into buttered 2-quart casserole and dot with 1 tbsp. butter. Bake about 30 minutes until noodles begin to brown. Serve immediately. Serves 6

SALMON TIMBLES

lcup Quaker or Mothers Oats (quick or old fashioned, lcup grated cheddar cheese uncooked)

1/4 cup chopped green pepper

1/4 cup chopped pimiento

1/2 cup drained whole kernel corn

2 tbsp. chopped onion

1/2 cup diced cooked carrots

1/4 tsp. pepper 1/4 tsp. salt

1-one lb. can salmon, drained and flaked

2 eggs, beaten

1/2 cup milk

Combine all ingredients thoroughly. Spoon into six 5 oz. ovenproof custard cups. Place in holder or directly on oven rack. Bake in preheated slow oven (325) about 40 minutes or until set. Turn out of cups. Top with sauce made by combining one 10 1/2 oz. can condensed cream of mushroom soup, 1 tsp. worcestershire sauce and 1/8 tsp. thyme; heat thoroughly. Makes six servings.

STAR KIST TUNA POT PIE

Mrs. Lillian Daughtry

1 1/2 cups diced carrots
1 1/2 cups diced potatoes
3 tbsp. chopped onion
Milk
1/4 cup butter or margarine
1/4 cup flour
1 #1/2 can Star Kist Tuna
1 cup canned peas

Cook carrots, potatoes, and onion until just tender in liquid from can of peas. Drain off liquid into measure; add oil from tuna and enough milk to make two cups of liquid in all. Now, melt butter, blend in flour and add this liquid, stirring constantly until thickened. Pour over cooked vegetables, add tuna, peas, and season to taste. Turn into a 11/2 quart greased casserole, cover with pie crust, canned biscuit, or buttered crumbs. Bake at 425 until crust is done. Serves 6.

SAVORY SALMON LOAF WITH EGG SAUCE

Mrs. Fred Bell

1/2 cup bread or cracker crumbs tossed w/l T. melted oleo 2 eggs, slightly beaten 1/2 cup milk, l tsp. lemon juice 1-#l can salmon, drain and reserve liquid 1/4 to 1/2 tsp. salt 1/2 tsp. sage Dash pepper 2 tsp. finely chopped onion 1 tbsp. chopped parsley

Mix all - pack in buttered small loaf pan or one-quart casserole. Bake 30 to 40 minutes in 350 oven.

Serve salmon loaf with this egg sauce:

Liquid from the salmon plus milk to make 1 cup, 2 tbsp.

butter, and 2 tbsp. flour. Make sauce as you would any white sauce. Then add 2 to 3 tsp. lemon juice, 1 chopped hard boiled egg, and 1 tsp. chopped parsley. Season to taste. Serves about 5.

FISH STEW

Mrs. Walter Hinnant

10 lb. fish (drum or rock)
5 lb. potatoes
5 lb. onions
5 dozen eggs (or as many as persons you will serve)
1 lb. fat meat
Salt and red pepper to taste
1 cans tomato paste
2 cans fish roe

2 2 3

Layer - fish potatoes, and onion. Add enough water to just cover, add tomato paste. Let cook two hours, add fish roe and add eggs one at a time and cook 1/2 to 3/4 hour longer. Do not stir. Serves 10. Use heavy pot to cook in.

ARABIAN CHOPS

Mrs. Pauline Allen

4 shoulder pork chops
2 onions, sliced
2 tomatoes, sliced
2 tbsp. green pepper, chopped
1 tsp. salt
1 cup hot water

Brown the chops on both sides in a skillet. Place in a large shallow casserole dish. Arrange the onion slices and tomato on each chop and sprinkle with chopped green pepper. Put salt and water in the skillet and heat, making a brown gravy. Pour the gravy over the chops and cover. Bake in 350 degree oven about 1 1/4 hours or until tender.

SHRIMP CREOLE

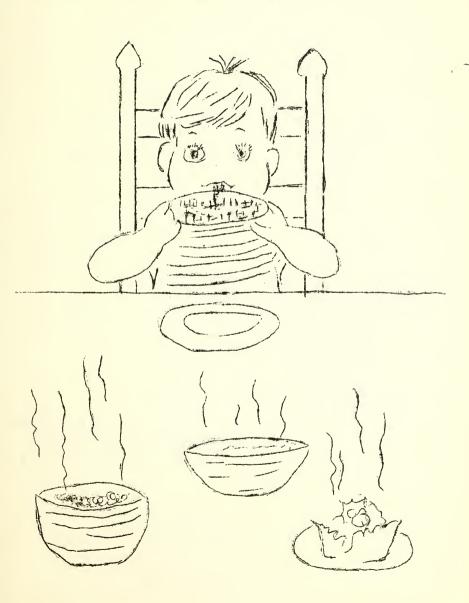
Mrs. Dorothy Mitchell

l medium onion, chopped
1/2 cup green pepper, chopped
1/2 cup celery, chopped
1 clove garlic, minced
3 tbsp. margarine
1 no. 303 can tomatoes
1 tsp. salt
1 tsp. sugar
1/4 tsp. black pepper
1/8 tsp. paprika
2 tsp. chili powder
1/2 tsp. worcestershire sauce
1 lb. cooked shrimp
2 or 3 cups rice

Saute' onion, celery, pepper, garlic and margarine until tender. Simmer 15 minutes. Add rest of ingredients. Add shrimp to sauce and simmer 15 minutes. Serve on hot rice. 2 lbs. rock fish
2 lbs. red Irish potatoes
2 lb.s onions
2 can tomato sauce
1/4 cup A-l sauce
1/2 tsp. red pepper
1 can tomato juice
1 pint water
3/4 cup wesson oil
4 eggs
2 tsp. salt

Make in thick pot. Sprinkle sat over bottom of pot, add wesson oil. Heat to medium heat, sear on all sides but do not brown, turn often for a few minutes. This will keep the fish in chunks. Add water, let come to a boil, add potatoes cut as you like (I like quarters), add A-l sauce, tomato sauce, and juice. Add onions 20 minutes before you serve. Boil eggs, peel, and cut. Add to stew just before serving. Serves 8.

VEGETABLES



RECIPE FOR A DAY

Take a little dash of water, Add a little leaven of prayer Add a little bit of morning gold, Dissolved in the morning air.

Add to your meal some merriment, And a thought of kith and kin, And then, as your prime ingredient, A plenty of work thrown in.

But spice it all with the essence of love, and a little whiff of play; Let a wise old Book and a glance above Complete a well made day.

RECIPE FOR FRIENDSHIP

Several cups friendliness (more if needed)
2 full cups kindness
1/2 cup consideration
A dash of thoughtfulness
2 tablespoons of fun
A dash of neatness
1 cup "Nice Conversation" powder

Stir until evenly mixed, then pour into a soft heart. Bake at a loving degree. Check often to see that none of the ingredients evaporate. Bake until it is guaranteed not to fall apart. Keep it warm and always in use.

CORN PUDDING

2 cups corn (fresh or frozen) niblets

2 eggs, beaten

2 cups milk

1 tbsp. butter, melted

1 tsp. salt 2 1/2 tbsp. sugar, or to taste

1 tbsp. flour

1 tsp. baking powder

Mix all ingredients together except for corn and milk. And then add them last - pour into a well greased (use oleo or butter) casserole dish. Bake at 450 1/2 hr. or until thick.

BAKED FROZEN CORN

Mrs. J. C. Thomas

l pkg. frozen corn 1/4 cup canned milk 1/4 tsp. salt 1/4 tsp. pepper 2 tbsp. oleo 1/4 cup pimiento

Place unthawed block of corn, cream, salt, pepper, and pimiento into one-quart casserole. Dot with butter; cover. Bake in 400 degree oven for 30 minutes.

SWEET-SOUR RED CABBAGE

Al Zurl

Shred 2 lb. red cabbage and place in pot with 1 1/2 cups water and 1 tsp. salt. Cook for ten minutes, then add 1/2 cup vinegar, 2 tbsp. flour and 1 1/2 cups brown sugar and 1/2 stick butter. Cook ten more minutes.

BROCCOLI CASSEROLE

Mrs. L.L. Aills

2 boxes chopped broccoli l large white onion (ringed) 4 to 6 slices of bread, cubed, buttered, toasted in skillet 2 can mushroom soup

Place in alternating layers in buttered oven bowl. Bake until it boils in medium oven.

MACARONI-CHEESE CASSEROLE

Mrs. Don Steele

3 cups cooked macaroni
2 cups grated cheddar cheese
1 1/2 cups finely crushed crackers
Oleo
Salt and pepper
2 eggs
2 cups milk

Into a two-quart casserole dish put half of macaroni, then half of cheese, and half of cracker crumbs. Then repeat for second layer. Dot with oleo, sprinkle with salt and pepper. Beat eggs, then add to milk. Pour this egg-milk mixture over casserole and bake, covered, at 400 degrees about 20 minutes. Then remove lid and let brown on top.

SPANISH ONIONS

Mrs. J. C. Thomas

6 medium onions, peeled 1 No. 2 can tomatoes (2 1/2 cups) 1/8 tsp. celery seed 1/8 tsp. thyme 1 tsp. salt 1/4 tsp. pepper 1 tbsp. butter or margarine

Place onions in greased one-quart casserole. Combine tomatoes, celery seed, thyme, salt and pepper; pour over onions. Dot with butter. Cover. Bake in 350 oven for two hours.

POTATO CHEESE PUFF

Mrs. Marie Arthur

1 tbsp. butter
1 tbsp. flour
1/2 cup milk
1 cup grated cheese
1 tbsp. onion
1/2 tsp. salt
Pepper to taste
2 cups mashed white potatoes
3 egg yolks
3 egg whites

Melt butter, add flour and blend. Add milk. Cook, stirring constantly, until thick. Add cheese, seasonings, potatoes, and well beaten egg yolks. Fold in stiffly beaten egg whites. Put into buttered casserole; bake at 325 for 40 to 60 minutes.

SCALLOPED POTATOES

Mrs. May Bell Scott

8 large Irish potatoes 8 slices cheese 1 tb sp. salt 1 tbsp. butter 1 cup milk

Peel potatoes, slice thin, cook about 15 minutes in small amount of water with salt. Drain and place alternate layers of potatoes and cheese in pyrex baking dish. Dot with butter, pour milk over potatoes and bake in 400 degree oven about 15 minutes. One cup of diced precooked ham may be added if desired in alternate layers.

GLAZED APPLES

Mrs. Rand Montague

6 to 8 large cooking apples 1/2 cup sugar 1/4 cup water Red food coloring

Wash apples, cut in quarters, rempve core and cut into 1/8's. Leave peeling on. Put in saucepan, pour sugar over apples. Add food coloring to water and pour over apples and sugar. Cook covered on med. heat until apples are transparent.

CANDIED YAMS

Mrs. Pauline Jinnette

6 medium sized potatoes 1 cup orange juice 1 tbsp. starch 1/3 cup brown sugar 1/3 cup granulated sugar

Cook potatoes til tender. Combine remaining ingredients in a saucepan stirring until thick. Cut potatoes in half in lengthwise slices and put in baking dish. Pour sauce over them. Cover and bake in moderate oven (350) for 20 min. Uncover and bake 15 minutes longer. These are better to let marinate overnight and bake next day.

PINEAPPLE RINGS

Mrs. Harry Hines

6 pineapple rings
1 1/2 cups cooked sweet potatoes
1/2 cup sugar
1/4 stick margarine
6 marshmallows
1 cup milk
1/2 cup raisins
1/2 tsp. vanilla

Cream potatoes with sugar, margarine, and milk. Add vanilla and raisins. Place pineapple rings on baking sheet. Place dips of potato mixture on top of pineapple rings, then top each with a marshmallow. Bake in slow oven (325) til brown. Delicious with ham or any pork.

GREEN-BEAN CASSEROLE

Mrs. Doris Herring

l can French-style green beans, drained l/4 cup onions, diced l/4 cup green pepper, diced

Brown onions and pepper in 4 tbsp. butter. Sprinkle with salt and pepper. One cup of tomatoes with 1 tbsp. flour added; combine this with onions and pepper, then mix with beans; bake until warmed through good.

BREADS

EXTRA RECIPES

HINTS

Greaseless Griddle Cakes: When making griddle cakes, grease the pan for the first cake. After that, rub a piece of raw potato over hot griddle instead of greasing. The cakes will brown nicely and there will be no smoke.

Sugar in Fruit Pies: When making fruit pies, sprinkle the sugar under the fruit instead of on top. The juice will boil up through the fruit and not out and over the top.

When the custard pie shrinks away from the crust, it has been baked in too hot an oven.

To prevent the bottom pie crust from becoming soggy, grease the pie pans with butter. The erust will be soft and flaky.

Toast the nut meats and while hot add a little butter. Then your nut bread will take on a new aristocracy.

Meringue will always stand up high and perfect if a generous pinch of baking soda is added to the beaten whites.

A few cloves in the kettle of frying fat will give the doughnuts a better flavor.

Dry biscuits are caused from baking in too slow an oven and handling too much.

Coarse textured muffins are caused from insufficient stirring and cooking at too low a temperature.

To glaze the top of rolls, cookies, or pies, brush the top before baking with 1 egg white slightly beaten with 1 tbsp. milk, then bake.

When cutting cream pies, dip the knife in warm water and none of the filling will stick to the knife.

EXTRA RECIPES

Mrs. Fannie Scott

HOT BISCUITS

Measure 2 cups sifted Pillsbury's Best self rising flour into mixing bowl. Cut in 1/4 cup shortening until particles are fine. Add 3/4 cup milk, all at once; stir until dough clings together. Knead lightly on floured surface 12 times. Roll out to desired thickness (1/2" for big fluffy biscuits, 1/4" for small crusty biscuits). Cut into rounds with floured 2-inch cutter. Place on ungreased cookie sheet. Bake at 450 degrees for 12 to 15 minutes.

SWEET POTATO BISCUITS

Mrs. Tom Lamb

1 cup sifted all-purpose flour 1 tsp. baking powder 1/2 tsp. salt 1/3 cup fat 1 cup mashed sweet potatoes 3 tbsp. milk

Sift together dry ingredients. Cut in fat with a pastry blender or two knives. Add potatoes and enough milk to make a soft dough. Knead lightly. Roll to 1/2" thickness, cut in rounds and place on a baking sheet. Bake in a hot oven, 425 - for 15-20 minutes. Yield: 12 to 15 biscuits.

BANANA BREAD

Mrs. Nancy Hill

1 3/4 cups sifted flour 2 tsp. baking powder 1/4 tsp. baking soda 1 cup mashed bananas 1/2 tsp. salt 1/3 cup shortening 2/3 cup sugar 2 eggs, well beaten

Mix and sift flour, baking powder, baking soda and salt. Beat shortening until creamy. Add sugar gradually; continue beating until light and fluffy. Add eggs, beat well. Add flour mixture alternately with bananas to creamed mixture in small amount, beating after each addition until smooth. Turn into well-greased loaf pan (8x5x3). Bake at 350 degrees about I hour and ten minutes, or until done.

BANANA BREAD

Mrs. Edgar Overman

1/2 cup shortening
1 cup sugar
2 eggs
1 cup mashed bananas
1 tsp. lemon juice
2 cups sifted flour
3 tsp. baking powder
1/2 tsp. salt
1 cup nut meats
1 cup raisins

Cream sugar and shortening together. Beat eggs light and add. Press banana through seive and add lemon juice. Blend with creamed mixture. Sift flour, baking powder and salt together, and mix quickly into banana mixture. Add raisins and nuts. Bake at 375 degrees about 1 1/4 hours.

KENTUCKY DATE NUT BREAD

Mrs. Rand Montague

l cup chopped nuts l tbsp. butter l egg l tsp. soda l cup boiling water l tsp. vanilla l cup brown sugar 2 cups plain flour

Put dates in mixing bowl, sprinkle soda over dates, pour boiling water over dates and soda, add butter. When cooled a little add beaten eggs, vanilla, and other ingredients. Bake in greased loaf pan in moderate oven (350) about 1 hour.

APRICOT NUT BREAD

Mrs. Ruth Bostick (Mother of Jean Worrell)

Cut I cup dried apricots into strips. Cover with 1 1/2 cups boiling water. Let stand 15 minutes. Sift 3 cups flour with 3 tsp. baking powder, 1 1/2 tsp. salt, add 1/4 tsp. each baking soda and nutmeg. Add 1 cup (firmly packed) brown sugar 1 beaten egg, 1/2 cup chopped nuts, fruit and water mixture. Mix well. Pour into well greased 3x5x8 loaf pan. Let stand 15 minutes. Bake in moderate oven (350) about 1 1/2 hours.

SIMPLE NUT BREAD

Mrs. William Persinger

2 1/2 cups flour 3 tsp. baking powder 1 tsp. salt 1/2 cup sugar 1 cup nuts 1 egg 1 cup milk

Sift dry ingredients - add beaten egg mixed with the milk. Add chopped nuts. Pour into a loaf pan. Let stand or raise one hour. Bake in slow oven 300 to 325 degrees.

BANANA NUT BREAD

Mrs. Fannie Scott

1 3/4 cups sifted all-purpose flour 2 tsp. baking powder 1/4 tsp. baking soda 2/3 cup sugar 1/3 cup shortening or butter 2 eggs, unbeaten 1 cup nut meats 1 cup mashed ripe bananas

Preheat oven to 350. Grease a 9x5x3 loaf pan. Sift together flour, soda, and baking powder. Cream sugar, shortening, and eggs in large mixmaster bowl on #7 speed for 3 minutes. Stop mixer, add nuts, banana and flour mixture. Beat on #3 speed just until smooth - about 1 minute; scraping sides of bowl. Pour into greased loaf pan and bake for one hour. Best if stored overnight before slicing.

CHEESE STRAWS

Mrs. Walter Gainey

l pkg. (13 1/4 oz.) sharp cheese 2 sticks margarine (room temperature) 2 cups flour 1 tsp. baking powder 1 tsp. salt

Mix until it forms a stiff dough. Use a cookie press. Bake at 325 degrees.

QUEEN MUFFINS

Mrs. Gladys Herring

1 egg
1/3 cup shortening
1/2 cup sugar
1 1/2 cups sifted plain flour
1 scant tsp. salt
1/2 cup sweet milk

Add baking powder and salt to flour, sift; cream shortening and sugar. Add egg, beat well, then add flour and milk alternately, beat well. Cook in muffin tins in moderate oven about 15 minutes of until brown. Delicious plain or for short cake.

FRUITY BACON MUFFINS

Mrs: Lois Robbins

8 thin slices bacon, fried, drained, and crumbled (reserve 3 tbsp. fat)

1 1/2 cups all-purpose flour 2 tsp. baking powder 1/4 tsp. salt 1/3 cup sugar 1 egg, well beaten 2/3 cup milk Thick preserves

Blend flour, baking powder, salt and sugar. Stir in bacon. Combine egg, milk, and bacon fat. Add to dry ingredients and stir-just until mixed. Spoon batter into greased muffin pan. Put I tsp. preserves on top of each and push down slightly into batter. Bake at 375 about 30 minutes. Makes 12 muffins. Good for breakfast.

PANCAKES

Mrs. Gladys Herring

2 eggs, beaten separately 2 cups sweet milk 2 cups flour 2 tsp. baking powder 1/2 tsp. salt

Beat all smoothly together and cook on a hot griddle. Sour milk and soda can be substituted for sweet milk and baking powder.

CORN MEAL MUFFINS AND CORN STICKS

Mrs. Jean Smith

2 1/4 cups corn meal

2 eggs

2 cups buttermilk

3 tbsp. melted shortening

3 tsp. baking powder

2 tsp. salt

1 tsp. soda

Beat eggs together, add milk, shortening, salt. Add meal and mix until smooth. Add soda, dissolved in 1 tablespoon cold water. Sift in baking powder, mix thoroughly and pour into hot, well greased muffin pans. Bake in hot oven (450) 15 or 20 minutes.

MUFFINS

Mrs. Ann D. Newcomb

Yield: 8 to 10 medium size muffins

Preheat oven to 425 degrees - bake 15 to 20 minutes. Grease muffin tins.

2 cups flour

1/4 cups sugar

1 egg

2/3 to 3/4 cup milk

3 tbsp. melted shortening

Sift flour and sugar together. Beat egg, add milk and melted shortening. Add liquid to dry ingredients. Mix only until moistened; batter will be lumpy. Fill muffin tins 1/2 to 2/3 full.

BLUEBERRY MUFFINS

Mrs. Marvin Davis

2 cups sifted flour (self rising) 1/4 cup sugar 1 egg, unbeaten 3/4 cup or 1 cup sweet milk 1/4 cup shortening

Add 1 cup fresh or frozen blueberries (huckleberries will do).

GOLDEN CORN BREAD

Mrs. Ruth Cox

l cup corn meal
l cup sifted all-purpose flour
l/4 cup sugar
l/2 tsp. salt
4 tsp. baking powder
2 eggs
l cup milk
l/4 cup shortening, soft

Beat with egg beater until smooth, about 1 minute. Do not overbeat. Bake in greased 8" square pan or greased muffin pans in hot oven (425 degrees) for 20 to 25 minutes.

HUSH PUPPIES

Mrs. Ruby Massey

3/4 cup corn meal l tsp. baking powder l/4 cup water l/4 cup milk

Sift meal, baking powder, and salt together. Mix water and milk and stir into dry ingredients. Let stand for 5 or 10 minutes. Then drop by teaspoonfuls into deep fat to brown.

CORN MEAL MUFFINS

Mrs. Pauline Allen

l egg, unbeaten
l cup milk
l/4 cup melted shortening
l cup meal
l cup flour
2 tsp. sugar
2 tsp. baking powder
l/2 tsp. salt

Place egg, milk, and melted shortening in deep bowl. Beat with a fork and add other ingredients. Pour into greased muffin pans and bake at 450 for thirty minutes.

GRIDDLE BREAD

Mrs. Elsie Bryan

2 cups white corn meal (coarse, pre-sifted) 1 1/2 cups cold water Pinch of salt, if you like

Place meal in mixing bowl and add 1/2 of the water. Mix well add remainder of water slowly, stirring. Mix well and pour into a hot well-greased griddle. Cook on top of stove at medium heat until brown enough to turn. Turn and cook on other side.

SPOON BREAD

Mrs. Gladys Herring

2 cups milk, mixed with one cup meal and I tsp. salt. Cook until milk is absorbed. Remove from heat and stir in a tbsp. butter, I cup milk, and 3 egg yolks, beaten. Add I tsp. baking powder, 3 egg whites, beaten. Fold in. Pour in a large buttered casserole. Bake 45 minutes at 350 or til firm.

CHEESE BISCUITS (Or Cookies) Mrs. M. L. Parker

1/2 lb. sharp cheese, grated

1/2 lb. butter

1/2 lb. (2 cups) flour, all purpose - plain

1/2 tsp. salt

1/4 tsp. cayenne pepper

Cream cheese and butter well. Add flour and seasonings. Chill. Roll out 1/4 inch thick and cut with small, round cutter (1 1/2 "). Or, make into rolls 1" in diameter and chill until firm and then slice into thin rounds. Place on ungreased cookie sheet at least one-inch apart and bake for 12 to 15 minutes in pre-heated oven - 350. Makes about 8 dozen. When cool, dust with sifted powdered sugar.

Variations: (1) Place pecan halves in center of each cookie and bake.

(2) Place 1/2 date on cookie and fold as a pocketbook roll - pressing edges together with tines of fork.

CINNAM ON ROLLS

Mrs. Pauline Jinnette

1 pkg. active dry yeast 1/4 cup water
1 cup milk, scalded
2 tbsp. sugar
2 tbsp. shortening
1 tsp. salt
3 1/2 cups sifted all-purpose flour
1 egg

Soften active dry yeast in warm water (ll0). Combine milk, sugar, shortening and salt; cool to lukewarm. Add l cup of the flour; beat well. Beat in softened yeast and egg. Gradually add remaining flour to form soft dough, beating well, cover and let rise in warm place. On lightly floured surface roll 1/2 of recipe to 16X8 rectangle. Combine 1/2 cup sugar, 1/4 cup melted butter, and 1 1/2 tsp. cinnamon. Spread over dough. Sprinkle 1/4 cup raisins and roll lengthwise as for jelly roll. Seal edgesm cyt in 1" slices. Place cut sides down in greased pan. Cover and let rise til double - 30 or 40 minutes. Bake in moderate oven at 375 for 20 to 25 minutes. Remove from oven and frost with the following: Add milk or cream to 2 cups sifted confectioners sugar to make of spreading consistency. Add dash of salt and 1 tsp. vanilla.

WHOLE WHEAT ROLLS

Mrs. Marvin Davis

2 cups whole wheat flour 1 cup white flour (plain) Pinch of salt 1 tsp. sugar Shortening - size of walnut 1 pkg. yeast, in cup warm water 1/2 cup milk

Let rise twice.

CHARLESTON DINNER ROLLS Mrs. Norma H. Carr

3 cups sifted flour
1 1/2 tsp. salt
1/2 cup butter or margarine
1/4 cup evaporated milk
1/4 cup water
1 tbsp. sugar
2 pkgs. yeast
3 eggs, slightly beaten

Sift 1 1/2 cups flour and the salt into a bowl. Heat the butter, milk, water and sugar to lukewarm. Add the yeast. Let stand two or three minutes. Stir to dissolve. Add yeast mixture to flour. Beat vigorously. Cover and let stand in a warm place 20 minutes. Add eggs and remainder of flour. Beat vigorously. Knead the dough in the bowl until smach and satiny. Let rise one hour. When dough has vices, knead down lightly and divide into 25 or 30 pieces. Form into 1/2 inch balls and place into small, greased muffin tins. Let rise 15 minutes. Bake in 425 degree oven for 10 to 15 minutes.

HOME-MADE ROLLS

Mrs. Ann Gay

l cup shortening l cup sugar l 1/2 tsp. salt l cup boiling water 2 eggs, beaten 2 pkgs. dry yeast l cup lukswarm water 6 cups us miled flour

Pour beiling water over shortening, sugar and salt. Blend and cool. Add beaten eggs. Sprinkle yeast into lukewarm water and stir until dissolved. Combine with egg mixture. Add flour and belnd well. Cover and place in refrigerator for at least 4 hours (use large bowl). This will keep for a week or ten days (use as needed). About 3 hours before serving, take what you need of mixture, roll into desired shape, using only enough flour for easy handling. Place on greased sheet, allow to rise at room temperature for 3 hours. Bake at 425 degrees for 12-15 minutes.

Combine 3/4 cup hot water, 1/2 cup sugar, 1 tbsp. salt, 3 tbsp. fleischmann's margarine; cool to lukewarm. Dissolve 2 pkgs. fleischmann's active dry yeast in 1 cup warm water. Add water mixture, 1 beaten egg, 2 1/2 cups flour; beat until smooth. Add enough flour (about 2 3/4 cups) to make soft dough. Turn out on lightly floured board; knead until smooth and elastic. Place in greased bowl, turning to grease top. Cover tightly. Store in refrigerator until doubled, or until needed. (May be kept 4-5 days.) Punch dough down. Turn out on lightly floured board; divide into 3 pieces. Form pieces into 9-inch rolls; cut each into 9 pieces; form smooth balls. Place in 3 greased 8-inch round cake pans. Cover; let rise in warm place until doubled, about 1 hour. Bake at 375 about 20 minutes. Makes 27.

EXTRA RECIPES

CARES and FROSTINGS



SCRIPTURE CAKE

1 1/2 cups Judges 5:25

6 of Jeremiah 17:11

2 cups 1st Samuel 30:12 (last clause)

1/2 cups Judges 4:10 (last clause)

2 tsp. Amos 4:5

1 tep. Wood Chrondeles 2:9

43/0 cups lat Klags 4:22 (last clause)

2 seps Folium 3-12

2 cups Jeremich 0:20

l cap Humbers 17:8

2 tbsp. 1st Samuel 14:25

1 tsp. Leviticus 2:13

Follow Solomon's prescription for baking: Proverbs 23:14 for a good boy, and you'll have a good cake. If desired, serve with Genesis 49:11.

EXTRA RECIPES

EXTRA RECIPES

VELVET POUND CAKE

3 cups sugar 1 1/2 cups shortening 5 large eggs 3 cups plain flour 1/2 tsp. baking powder 1/2 tsp. salt

Mrs. Edna Brogden Mrs. Verna Scott Mrs. Iva Cox Mrs. George Mullen Mrs. Eunice Overman

1/2 cup canned milk & 1/2 cup water, or 1 cup whole milk 1 tbsp. vanilla flavoring *

Sift flour, salt, and baking powder together. Mix ingredient in order given. Cream sugar and shortening well; add one egg at a time, beating well after each. Alternate milk and flour ending with flour. Add flavoring and pour into tube pan. Bake at 350 degrees for one hour and 15 minutes to one hour and one-half. Do not open oven door while cake is baking.

*Or use 1 tsp. lemon and 1 tsp. vanilla flavorings *Or use 2 tsp. lemon extract for a lemon pound cake

*Or use 3 tsp. vanilla, 1/2 tsp. lemon, and 1/2 tsp. almond.

CHOCOLATE POUND CAKE

Mrs. J. B. Stewart

2 stick margarine (l cup) 1/2 cup shortening

3 cups sugar

l bar German's Sweet Chocolate, melted

5 eggs (add one at the time)
3 cup cake flour
1 tsp. baking powder

1/2 tsp. salt

l cup milk

l tsp. vanilla, 1/4 tsp. almond extract l tsp. lemon extract

cup nut meats, broken (1/2 walnuts and 1/2 pecans)

Cream margarine, shortening, and sugar. Add chocolate, eggs and other ingredients. Bake in a tube pan at 325-350 degrees about 60 minutes. Let stand 15 minutes before turning out. You may frost with chocolate icing or leave plain.

LEMON POUND CAKE

Mrs. M.L. Parker

l cup butter or margarine
1/2 cup Crisco
2 cups sugar
1 cup eggs, about 5
1/4 tsp. salt
1 tsp. vanilla extract
1 tsp. lemon extract
3 cups sifted all-purpose flour
1-7 oz. bottle 7-up
Confectioners sugar

Heat oven to 325 degrees (moderately low). Grease a 9 3/4" tube cake pan. Work butter and shortening together in large bowl of electric mixer until creamy; gradually add sugar and beat until fluffy. Add eggs and beat until well blended (at medium speed). Add salt, vanilla, and lemon extract. Gradually add flour alternately with the 7-up beverage, beating well after each addition. Pour into prepared pan. Bake 80 to 85 minutes. Cool on wire rack for 10 minutes before removing from pan. Carefully cut around edge of pan and tube with a thin spatula and invert on cake rack. Cool completely and sprinkle top with sifted confectioners sugar. Serves 10 to 12, generously.

BROWN SUGAR POUND CAKE

Mrs. Ruth Cox

l lb. light brown sugar l cup white sugar l 1/2 cups shortening -l part butter 5 eggs 3 cups plain flour l cup sweet milk l/2 tsp. baking powder l tsp. vanilla l cup chopped nuts

Cream butter, add sugar and cream again. Add eggs. Sift dry ingredients and add alternating sweet milk. Add vanilla and nuts. Bake in greased and floured loaf pan or tube pan for about 1 hour at 325 degrees.

SOUR CREAM POUND CAKE

Mrs. Ruth Boyd

1/2 lb. butter or margarine
1/2 pint sour cream
3 cups sugar
6 eggs, separated
1 tsp. vanilla
3 cups flour
1/4 tsp. soda

Mix sugar, butter and sour cream together. Add egg yolks one at a time. Sift flour and soda together and add to other mixture. Beat egg whites until stiff and fold in the complete mixture along with the vanilla. Bake in a greased and floured tube pan at 350 degrees one hour and 15 minutes. Leave in pan 30 minutes. Turn out.

NEVER-FAIL POUND CAKE

Mrs. Mildred Aycock

1 3/4 cups butter
4 cups flour
8 eggs
2 1/4 cups sugar
1/8 tsp. salt
1 tsp. baking powder
1 tsp. lemon flavoring
1 tsp. vanilla flavoring
1 tbsp. sherry

Cream butter and work in flour until mixture is of fine mealy texture. Beat eggs until lemon colored. Combine with sugar and add to flour mixture. Add salt, baking powder, extracts and sherry. Beat five minutes at high speed. Bake in greased tube pan at 300 degrees for 40 minutes, then turn to 350 for 35 minutes, then 375 for 5 minutes.

POUND CAKE

Mrs. Cattie Overman

3 cups plain flour 3 l/4 cups sugar 10 eggs 1 lb. Crisco 1/2 cup sweet milk

CHOCOLATE POUND CAKE

Mrs. Fred Smith

2 stick margarine (Kraft's Whipped) 1/2 cup Crisco 3 cups sugar 5 eggs 3 cups plus 6 tablespoons cake flour 1/2 tsp. baking powder 3/4 cup cocoa 1/4 tsp. salt

l cup sweet milk l tsp. vanilla

Cream margarine and sugar and Crisco. Cream well. Add eggs one at a time beating after each. Sift dry ingredients and add alternately with milk. Add vanilla. Pour into greased and floured tube cake pan and put into cold oven. Bake at 325 degrees for 1 1/2 hours.

Chocolate Icing for above cake: 2 cups sugar 3 squares chocolate (3 oz.) 1 stick margarine 1/2 cup sweet milk 1 tsp. vanilla

Add first four ingredients, melt and bring to a boil. Boil one minute. Remove from heat. Set in pan of cold water to cool Add vanilla and beat until of spreading consistency.

MIRACLE WHIP POUND CAKE

Mrs. Marvin Davis

2 stick Miracle Whip margarine 1/2 cup Crisco
3 cups sugar
4 eggs
3 cups Swans Down cake flour
1 cup sweet milk
Pinch of salt

Mix margarine and Crisco real fluffy, then add sugar and mix. Add eggs one at a time; then flour and milk alternately Add l tsp. vanilla. Put in cold oven. Set at 300 degrees. Cook for one hour, then turn heat to 325 and cook 1/2 hr. mo

CHOCOLATE POUND CAKE

Mrs. Mildred Lyerly

2 cups sugar
1 cup butter
2 eggs
2 1/2 cups flour
1 tsp. soda
1 tsp. vanilla
1 cup sour milk
1/2 cup cocoa
1/2 cup boiling water

Pour boiling water on cocoa, add soda and set aside to cool. Cream butter and sugar. Add eggs one at the time, beating after each one. Add flour and milk alternately. Add cocoa mixture and vanilla to batter. Bake 25 to 30 minutes at 375.

Icing for above cake: 1/2 cup butter
2 oz. chocolate
1 egg
1 1/2 cup powdered sugar
Pinch salt
1 tsp. vanilla
1 tsp. lemon juice
1 cup nuts

Melt butter and chocolate together. Add beaten eggs, salt, vanilla, sugar and lemon juice. Mix in nuts or sprinkle on top.

PLAIN TUBE CAKE

Mrs. Mary Ella Best

2 cups sugar2 sticks All-Sweet Butter

Mix well until real fluffy. Add five eggs one at a time beating until fluffy. Sift together 2 cups plain flour and a pinch of baking powder. Add all the flour at one time into sugar and butter mixture. Add 1 tsp. vanilla and 1 tsp. lemon extract and 1/4 cup orange juice if consistency of batter is too stiff. Pour into lined greased tube pan and cook in a pre-heated oven at 350 degrees for one hour and 10 minutes.

DARK FRUIT CAKE

Mrs. Christine Holloman

1 1/2 cups butter 3 cups sugar 9 eggs 4 1/2 cups self-rising f lour 3/4 cup brown sugar 1 1/2 cups wine (grape preferred) 1/2 tsp. cinnamon 1/2 tsp. cloves 1/2 tsp. nutmeg 1/2 tsp. allspice

I small glass apple jelly

Fruits:

1 box currants 1/2 lb. box black raisins 1 lb. box white raisins l piece of candied citron

12 pieces candied pineapple (red) 12 pieces candied pineapple (green) 3 pkgs. red cherries (about 1 lb.) 3 pkgs. green cherries (about 1 lb.)

1 lb. dry figs

1 quart or more nut meats (pecans and black walnuts) l lb. pkg. grated coconut

Cut all fruit into small pieces and flour with 2 cups of flour from batter mix. Make batter with remaining flour and batter ingredients. Add to fruit mix and mix well. Pour into greased tube pans and bake I hour at 200 degrees. Take out and decorate top. Return to oven and bake at 250 until done. Glaze top with syrup made from brown karo and water. Makes 2 cakes.

PECAN CAKE

Mrs. Kittie Overman

5 eggs 1/2 lb. butter l cup sugar 1 1/4 cups flour (self-rising l box raisins 1 lb. nuts

Make into three layers and ice with favorite icing and one fresh coconut.

CHOCOLATE POUND CAKE

Mrs. Arnold Britt

1/2 lb. butter or margarine
1/2 cup Crisco
3 cups sugar
5 eggs
1 1/4 cups sweet milk
1 tbsp. vanilla
3 cups all-purpose flour
1/2 tsp. baking powder
1/2 tsp. salt
1/4 tsp. soda
1/2 cup cocoa

Cream shortening, butter and sugar together. Add eggs one at a time. Sift dry ingredients and add alternately with milk to mixture. Bake in tube pan 325 degrees for 1 hour and 15 minutes. Test with a straw.

JELLY ROLL

Mrs. Lucille Davis

4 eggs, beat yolks and whites separately 1/2 tsp. vanilla 2 tbsp. boiling water 1 cup sugar 1 cup prepared flour

Beat egg yolks until light in color. Add sugar and beat well. Add vanilla and beat well. Beat egg whites stiff and add. Fold in flour. Stir just enough to mix. Add boiling water. Bake in large wax paper lined baking pan very thin, 1/4" or less. Bake about 6 minutes at 350 degrees. Turn out on damp cloth and trim off hard edges. Spread favorite jelly over cake. Roll and wrap in damp cloth for five minutes.

PETER PAUL MOUND CAKE

Mrs. Edith Denning

Box of any chocolate cake mix. Mix by directions on box and bake in layers. Filling:

l cup milk and l cup sugar - Bring to a boil, then add 12 large marshmallows and l lb. of coconut. Put filling between

layers and on top of cake.

FRUIT CAKE

Mrs. Doris Herring

1/2 lb. butter 1 lb. sugar 1 lb. self-rising flour 10 eggs 1 cup wine 1/2 tsp. allspice 1/2 tsp. cinnamon 1/2 tsp. cloves 1 tsp. vanilla 1 small glass apple jelly 1/2 lb. candied cherries 1 lb. candied figs 1/2 lb. candied pineapple 2 lb. seedless raisins 2 cups pecans 1 cup black walnuts

Cream butter and sugar together. Add eggs, one at a time and add to mixture. Sift flour and add alternately with wine. Add jelly to mixture and mix well. Add spices and vanilla. Have fruit already chopped and add with raisins and nuts to mixture. Bake in greased tube pan in moderate oven (300) for 4 1/2 hours.

FRUIT CAKE

Mrs. Peggy Denning

l cup butter
2 cups sugar
3 cups flour
4 eggs
1 large can crushed pineapple
1 pkg. raisins
1 lb. fruit (cherries and pineapple)
1 quart nuts
1/4 tsp. cloves
1/4 tsp. allspice
1/4 tsp. cinnamon

Take approximately 1/2 cup of flour and put on nuts and fruit. Cream butter and sugar - add eggs - add flour and crushed pineapple alternately. Mix well. Then add fruit and nuts and spices. Bake at 325 degrees - length of time depends on size of pan. Makes approximately 5 lbs.

REFRIGERATOR FRUIT CAKE

Mrs. J.C. Thoma

1 lb. ritz crackers

l large can milk

1 lb. coconut

1 lb. candied cherries

1 lb. candied pineapple

l lb. candied raisins (golden)

l lb. marshmallows

I quart pecans

Crush crackers and add chopped fruit and nuts. Melt marshmallows in milk over low heat and add to cracker mixture. Mix well and pack in wax paper lined pan. Store in refrigera

APPLESAUCE FRUIT CAKE

Mrs. John Davis

2 cups applesauce

3 eggs

l cup butter

3 1/2 cups flour

2 cups sugar 2 boxes raisins

2 cups nuts

2 scant tsp. soda and water, mixed with applesauce

1 tsp. cinnamon

1/2 tsp. nutmeg

1 tsp. cloves

1/2 tsp. salt

Mix well and bake three hours.

PINEAPPLE-CHERRY DELIGHT

Mrs. Gave Mann

1 #2 can pineapple

l #2 can cherry pie filling

l pkg. white cake mix

1 stick melted butter

1 cup chopped nuts

Grease bottom of 8X12" pyrex dish. Pour can of pineapple over bottom. Pour cherries over pineapple. Pour cake mix over this. Sometimes a whole box of mix is a little too much. Moisten cake mix by stirring very slightly. Pour melted butter over this and top with nuts. Cook at 350-45 m

WHITE FRUIT CAKE

Mrs. Eunice Overman

2/3 cup butter
1 2/3 cups flour
1 1/4 cups sugar
6 egg whites
1/4 tsp. soda
1 tsp. lemon juice
1 tsp. almond flavoring
2/3 cup candied cherries
1/3 cup nuts
1/3 cup citron

Beat egg whites stiff then add sugar. Cream butter, add flour mixed with soda and lemon juice, then add sugar and egg whites, then add fruit and flavoring. Bake I hour at 325 degrees.

PRUNE CAKE

Mrs. Dollie Jones

1 1/2 cups sugar

1 cup oil 3 eggs

2 cups flour

1 tsp. soda

1 tsp. cinnamon

l tsp. allspice

1 tsp. nutmeg

l tsp. vanilla

1 cup buttermilk

1 cup cooked chopped prunes

I cup chopped nuts

Bake at 350 degrees in 2-eight inch loaf pans.

Prune Cake Sauce: l cup sugar 1/4 tsp. soda l tsp. syrup 1/2 cup buttermilk l tsp. vanilla

Bring all ingredients to a boil. Let set until almost cool and add vanilla. Pour over cake.

JAPANESE FRUIT CAKE

Mrs. John Davis

2 cups sugar
Heaping cup butter
5 eggs (save the whites of two for icing)
5 cups flour (sift before measuring)
1 cup sweet milk
1 tsp. vanilla
1 lb. ground raisins

Filling: 2 1/2 cups sugar, 1 cup water (boil til it spins a thread) then add, beating into the whites of two eggs 2 pkgs. dried ground figs and 2 grated coconuts (pour coconut milk over figs). Add 1 tsp. vanilla and 1/4 tsp. almong flavorings. Use 1/2 cup pecans and candied cherries to decorate the top of the cake.

JAPANESE FRUIT CAKE

Mrs. Melvin Harrell

1/2 lb. butter
1 cup sugar
2 eggs
2 cups flour (self rising)
1/2 cup milk
1 tsp. vanilla
1/2 lb. coconut
1 lb. raisins
1/2 lb. pecans (or 1 cup)

Cream sugar and butter. Add eggs one at a time. Add flour and milk alternately. Add vanilla. Stir in coconut, raisins, and nuts. Bakein 3 greased and floured 8 or 9" pans for about 25 minutes at 325 degrees.

Filling:
6 oranges
1/2 lb. coconut
2 cups sugar
3 tbsp. flour
1 cup or more nuts

Peel oranges and cut in small pieces. Add sugar and cook 10 to 15 minutes, then add flour and cook 20 minutes. Cool and add coconut and pecans. Put between layers and on top and sides. Completely cover cake with pecans raisins and candied cherries.

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JAPANESE FRUIT CAKE

Mrs. Dora Davis

l cup butter

2 cups sugar 3 cups flour

4 eggs

1/2 cup sweet milk

2 cups chopped raisins

1 tsp. cinnamon

1 tsp. cloves

1 tsp. mixed spices

Beat in mixer butter and sugar until creamy. Add the egg yolks which have been already beaten and milk added. Then then flour and raisins. Mix the spices in the flour. Last, add well-beaten egg whites. Bake in layers at 375 degrees for about 20 minutes and stack when cool with coconut filling.

Coconut filling: (cook in double boiler)
1 whole coconut, grated
1 cup of nuts, chopped fine
1 cup sweet milk
3 cups sugar
4 tbsp. flour

Mix and boil until thick. Cool and spread on layers.

OATMEAL CAKE

Mrs. Edgar Overman

Pour 1 1/2 cups of boiling water over 1 cup quick oatmeal, then cream 1/2 cup Crisco with 1 cup brown sugar and 1 cup white sugar. Add 2 eggs. Whip oatmeal and add to creamed mixture. Sift 1 1/2 cups flour, 1 tsp. soda, 1 tsp. salt, 1 tsp. cinnamon and 1 tsp. nutmeg, and 1 tsp. vanilla. Add to creamed mixture gradually. Bake in long pan 25 minutes at 350.

Topping:

I stick butter, I cup brown sugar, I cup coconut, I cup nuts, 2 egg yolks. Mix with a little milk until of consistency to spread. Bake until brown. Cut in squares to serve or top with Dream Whip.

5 eggs
1/2 cup butter
1 cup sugar
1 1/4 cups flour, self rising
1 1/4 tsp. baking powder
1 box raisins
2 cups pecans, cut
2 cups butternuts - cut
1 tsp. vanilla

Cream butter and sugar until light. Add flour, baking powder, raisins, pecans, butternuts and vanilla. Cook in layers at 300 until brown.

Filling for Pecan Cake:
1 1/2 cups sugar
2/3 cup water
3 egg whites
1 1/2 tsp. white Karo syrup
1/8 tsp. salt
1 tsp. vanilla
1 ground fresh coconut

Cook sugar, water, Karo syrup and salt until it spins a thread. Beat egg whites real stiff and add cooked ingredients. Beat until stiff. Add coconut and spread on layers.

CRANBERRY CAKE

Mrs. L.L. Aills

2 1/4 cups flour 1/2 tsp. salt 1 tsp. soda 1 tsp. baking powder 1 cup oil 1 cup sugar 1 cup buttermilk 2 eggs

Beat eggs in mixer - add oil, sugar and milk. Then add flour mixture and 8 oz. dates, cut fine, 1 cup whole cranberries, 1 cup pecans, rind of 4 oranges (grated). Add to other mixture. Bake in greased tube pan or loaf pan at 350 degrees-55 minutes. For glaze: Mix 1 cup orange juice and 1 cup sugar.

SWEET POTATO CAKE

Mrs. Nancy Hill

1 pint mashed sweet potatoes
2 eggs
1/2 cup milk
1/4 cup butter
1 1/2 cups flour
3/4 cup sugar
1 tsp. nutmeg or cinnamon
1 tsp. salt
Juice of lemon

Add the butter, and beaten eggs to the potatoes while still hot. Add the sugar, salt and nutmeg or cinnamon. Add flour to the potatoes alternately with the milk. Add lemon juice and pour into a greased pan and bake in a moderate oven until b rown.

CARROT CAKE

Mrs. Connie Price

1 1/2 cups salad oil
4 eggs
2 cups sugar
3 cups grated carrots
1 cup nuts, chopped
2 cups flour
1 tsp. cinnamon
1/2 tsp. salt
2 tsp. soda

Beat eggs and oil. Add sugar gradually. Mix dry ingredients and chopped nuts. Add to greased cake pans (3-9" or 1-13X9"). Bake at 350 degrees for 40 minutes. Let cool.

Put with following icing: l stick oleo or butter l 8 oz. pkg. cream cheese l box powdered sugar l tsp. vanilla

Cream butter and cream cheese. Add sugar gradually, keeping beater on medium speed.

SWEET POTATO CAKE

Mrs. Ada Lee Hallman Mrs. Ruby Massey

1 1/2 cups cooking oil

2 cups sugar

4 eggs, separated 4 tbsp. hot water

2 1/2 cups sifted cake flour

3 tsp. baking powder

1/4 tsp. salt

1 tsp. ground cinnamon

1 tsp. ground nutmeg

1 1/2 cups grated raw sweet potatoes

1 cup chopped nuts

l tsp. vanilla

Combine cooking oil and sugar, beat until smooth. Add egg yolks and beat well. Add hot water, then dry ingredients which have been sifted together. Stir in potatoes, nuts and vanilla and beat well. Beat egg whites until stiff and fold into mixture. Bake in 3 greased layer cake pans at 350 degrees, for 25 to 30 minutes. Cool and frost.

Frosting:

l large can evaporated milk

1 cupsngar

1 stick margarine

3 egg yolks

1 tsp. vanilla

1 1/3 cups flaked coconut

Combine milk, sugar, margarine, egg yolks, and vanilla in boiler. Cook over medium heat about 12 minutes, stirring constantly until mixture thickens. Remove from heat and add coconut. Beat until cool and of spreading consistency.

SUMMER FRUIT CAKE

Mrs. Hazel VanRoekel

To 2 beaten eggs, add 2 tsp. soda, 1/2 tsp. salt, 1 cup sugar, 1 tsp. vanilla; mix well. Add 2 cups plain flour. Fold in 1 can of fruit cocktail. Pour into a 9X13" pan. Sprinkle with 1/2 cup of brown sugar and 1 cup nuts or coconut. Bake at 350 degrees for 25 minutes.

Sauce: Mix I cup canned milk, I cup sugar and I stick of

butter. Bring to a boil and pour over hot cake.

1 egg, slightly beaten
3/4 cup sugar - 1/4 tsp. salt
1 tbsp. melted butter
3/4 cup canned pie cherries (no juice)
1 cup flour, 1 tsp. soda
1/2 cups chopped nuts

Mix all at once - will be dry until cherries are stirred in. I there, juice may be added if needed. Bake in greased 9X9" pan for 30 minutes at 325.

Topping: 3/4 cup sugar, 2 thsp. cornstarch, remainder of cherries and juice. Cook until thickened, spread over cake as it comes out of the oven. Nine large servings.

LEMON CHIFFON LAYER CAKE Mrs. Geneva Edwards

3 eggs, separated 1 1/2 cups sugar 2 1/4 cups flour, self-rising 1/2 cup Wesson oil 1 cup sweet milk 1 1/2 tsp. vanilla 1/2 tsp. cream of tartar

Beat egg whites until they are frosty. Then add 1/2 cup sugar, 1/2 tsp. cream of tartar and beat very stiff but not dry. Mix in another bowl all other ingredients; beat with electric mixer for 2 minutes. Fold in egg whites with a rubber spatula just enough to smooth the batter. Heat oven to 350 degrees. Oil and dust with flour 3 round layer pans (9 inch). Bake layers 25 minutes.

Lemon Icing:
2 lemons, 1 lb. powdered confectioners sugar
1 cup margarine
1/4 tšp. sal:
1/4 cup milk, sweet

Grate lemon rind, then cut and juice. Place in small mixing bowl; add sugar, margarine and salt. Beat on medium speed until the lemon is mixed in then add milk. Beat until creamy. Spread on layers while they are still warm.

DUTCH APPLE CAKE

Mrs. J. C. Thomas

l cup sifted self-rising flour
l tbsp. sugar
l/4 cup shortening
l egg, beaten
l/4 cup milk
3 cups thinly sliced apples (l/8" thick)
2 tbsp. sugar
l/2 tsp. cinnamon
l/4 tsp. nutmeg
3 tbsp. melted butter
l/2 cup chopped nuts

Sift together flour, baking powder, salt and sugar into mixing bowl. Cut in shortening with a pastry blender or two knives, until mixture resembles fine meal. Combine egg and milk and stir into first mixture with a fork. Spread into a greased 8X8X2 inch baking pan. Arrange apple slices in 4 parallel rows on top of dough with pointed edge down. Combine sugar and spices and sprinkle over apples. Then sprinkle with butter. Bake in oven at 425 degrees for 25 to 30 minutes. Serve hot with a thin, sweet sauce.

Sauce:

1 cup sugar 2 cups water 2 tbsp. cornstarch Red f ood coloring Lemon flavoring

Mix together and cook until slightly thickened. Spoon over each serving of Dutch Apple Cake.

ONE-EGG CAKE

Mrs. Joan Persinger

2 cups sifted self-rising flour 1 l/4 cups sugar 5 tbsp. Crisco 1 tsp. vanilla 1 cup water 1 egg yolk

Mix ingredients together and bake at 350 degrees.

PINEAPPLE-COCONUT CAKE

Mrs. E. W. Jinnette

1 cup butter
2 cups sugar
4 eggs
1 cup buttermilk
2 1/2 cups flour
3/4 tsp. soda
1/2 tsp. salt
1 tsp. vanilla

Bake in layers at 375 degrees.

Filling:
2 cups sugar
1 tbsp. flour
Can crushed pineapple
Canned or fresh coconut
1/4 lb. butter or margarine

Cook until gummy - let cool and spread on cake.

BANANA NUT CAKE

Mrs. Mary Ella Best

2 1/2 cups flour, plain

1 2/3 cups sugar

1 1/4 tsp. baking powder

1 1/4 tsp. soda

l tsp. salt

2/3 cup soft shortening

2/3 cup buttermilk

11/4 cups mashed, well ripened bananas

3 eggs

2/3 cup chopped nuts

Blend flour, sugar, soda, baking powder, and salt. Add shortening and half of buttermilk and mashed bananas. Mix well. Then add eggs and rest of buttermilk. Mix this well, and fold in nuts. Bake in layers or oblong pan, at 350.

Frosting - Banana Nut Cake: 1 box powdered sugar 2 ripe bananas 1 stick margarine Milk - if needed Add more sugar, if needed. -76

CARROT CAKE

Mrs. L. L. Aills

4 eggs

1 1/2 cups oil

11/2 cups sugar

2 1/2 cups self-rising flour

1 tsp. cinnamon

l tsp. vanilla

1 tsp. vanilla

l cup raisins, white

1 cup coconut

l cup pecans

3 cups grated carrots

Bake at 325 degrees for 1 1/2 hrs. in tube pan.

Glaze for Icing:

3/4 cup sugar - water to moisten

1/3 cup butter

l tsp. syrup

l tsp. vanilla

Boil until foamy and pour over hot cake.

ANGEL FOOD CAKE

Miss Betty Scott

l cup plain flour
1 1/2 cups granulated sugar
1 1/4 cups egg whites
1/4 tsp. salt
1 1/4 tsp. cream of tartar
Almost 1 tsp. almond extract

Sift flour with 1/2 cup sugar four times. Beat egg whites and salt with flat wire whisk or ratary egg beater until foamy. Sprinkle in cream of tartar. Beat until eggs are stiff enough to hold up in soft peaks but are still moist and glossy. Add remaining 1 cup sugar infour additions over whites, beating 25 strokes each addition. Add flavoring and beat 10 more strokes. Fold in 1/4 flour and sugar in four additions. Fold in with 15 strokes each addition. Bake in ungreased tube pan at 350 degrees for 35 minutes.

CHOCOLATE UPSIDE-DOWN PUDDING CAKE

Mrs. Minnie Overman

l cup sugar
3/4 cup flour
2 tbsp. cocoa
2 tsp. baking powder
1/4 tsp. salt
1/2 cup milk
2 tbsp. melted butter, or oil
1 tsp. vanilla
1/2 cup nuts

Sift together dry ingredients. Add remaining ingredients. Put in a brownie pan. Yield - 6 servings.

Topping: 1/2 cup sugar 1/2 cup brown sugar 2 tbsp. cocoa 1 cup cold water

Combine sugars and cocoa; sprinkle over batter in pan.
Carefully pour water over all. Bake at 350 degrees for
30 minutes. Serve topped with whipped cream and a cherry.
This makes a pretty party dessert and can be prepared ahead of time.

GINGER CAKE

Mrs. Lucille Davis

l cup sugar
1/2 cup butter or substitute
2 eggs
1 cup molasses
1 cup buttermilk
1 1/2 tsp. ginger
1 tsp. vanilla
1/2 tsp. soda

Cream butter and sugar. Add one egg at a time, beat well. Sift flour, soda and ginger together. Add dry ingredients, and milk slowly to creamed butter and sugar. Beat well. Bake in greased and floured Bake and Carry pan for 25 to 30 minutes.

Mrs. Rachel Burgi

STRAWBERRY CAKE

l pkg. (about 1 lb., 4 oz.) white cake mix

lpkg. (3 oz.) strawberry jello

2 tbsp. flour

4 eggs

1/2 cup water

1/2 box (10 oz.) frozen sliced strawberries, thawed

3/4 cup cooking oil

Mix together cake mix, jello, flour, eggs and water. Beat at medium speed for two minutes. Add strawberries, including syrup to batter and beat one minute more. Add oilbeat one minute. Divide into two pans. Bake at 350 for 35 to 40 minutes.

Frosting: 1/2 cup margarine 1 box confectioners sugar 1/2 box (10 oz.) thawed strawberries

Beat butter until smooth. Add sugar alternating with berrie and syrup. Add 1/2 tsp. vanilla.

ORANGE SLICE CAKE

Mrs. Hazel VanRoeke

l cup butter
2 cups sugar
4 eggs
1 tsp. soda
3 1/2 cups plain flour
1 box dates
1 large bag orange slice candy, cut up (25¢ bag)
1 can coconut, rolled in flour
2 cups nuts, rolled in flour
2 tsp. grated orange peel, rolled in flour
1/2 cup buttermilk

Bake 2 1/2 to 3 hours at 250 degrees.

Topping:

Mix 2 cups powdered sugar, 1 cup orange juice and 2 tsp. orange peel. Pour over hot cake.

MOLASSES CAKE

Mrs. Esther Boyd

1 stick butter
1/2 cup sugar
1/2 cup molasses
1/2 cup milk
1 1/2 cups flour
2 eggs
Dash of nutmeg
1/2 tsp. cinnamon

Cream the sugar and butter, add the eggs and molasses. Then milk. Stir in flour and spices. Put in oblong cake pan lined with wax paper. Bake at 375 until done. This is good to put mashed pear or peach preserves on top.

\$100 CAKE

Mrs. Dolores Hood

l cup butter
2 1/2 cups sugar
5 egg yolks
5 tbsp. strong coffee
3 cups cake flour
1 tsp. soda
4 tsp. cocoa
1 cup buttermilk
2 tbsp. vanilla
5 egg whites

Cream butter and sugar. Add egg yolks one at a time. Add coffee. Sift together flour, soda and cocoa, add alternately with milk. Add vanilla and egg whites which have been stiffly beaten. Bake in 350 degrees oven for 25 minutes.

Frosting:
1 box confections sugar
1/2 cup butter
1 egg yolk
1 tsp. vanilla
5 tbsp. cocoa
Coffee for spreading

Mix all ingredients and beat until of spreading consistency. Ice cake and sprinkle with 1/2 cup chopped nuts.

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ICE BOX FRUIT CAKE

Mrs. Landis Kornegay

l box graham crackers l bot. cherries l box raisins l pkg. marshmallows l lb. coconut l cup syrup l/2 cup milk l/2 gallon pecans

Mix syrup, milk, cherry juice and marshmallows, heat until marshmallows melt; mix with other ingredients. Put in pan and store in refrigerator.

1, 2, 3, 4 CAKE

Mrs. M.B. Price

l cup shortening 2 cups sugar 3 cups flour 4 eggs 1 cup milk 1 tsp. vanilla

Mix all ingredients and put them in three nine-inch layer pans.

Chocolate Icing:
1 tsp. vanilla
3 cups sugar
2/3 cup cocoa
1 cup milk
1 stick of butter or oleo
1/2 tsp. salt

Combine chocolate, sugar, milk, butter and salt in medium saucepan. Bring to rolling boil on high, stirring constantly. Continue boiling on third to 236 or until a small amount of mixture forms a soft ball in cold water. Cool to 112-115 or until lukewarm. Add vanilla and beat until mixture will just hold its shape.

BANANA NUT CAKE

Mrs. Bernie Lownes

1/2 cup butter
2 cups sugar
2 eggs
1 cup mashed bananas
2 1/2 cups sifted cake flour
1 tsp. baking powder
1/2 tsp. salt
1 tsp. soda in 1 cup sour milk
1 cup chopped cashew nuts
1 tsp. vanilla

Cream butter and sugar. Slowly add eggs and bananas - Then alternate sifted dry ingredients and milk. Stir in nuts and vanilla. Pour in pans - 375 degrees for 35-40 minutes. Frost with butter frosting, try, adding instant coffee to frosting for flavor.

FRUIT COCKTAIL CAKE

Mrs. Marvin Davis

Grease and flour three 9-inch cake pans. Set oven at 350. Combine 1 1/3 cups sugar, 2 cups self-rising flour, 2 tsp. baking soda, 2 eggs, 1 #303 can fruit cocktail and juice. Bake 15 to 20 minutes.

Filling:

1 1/2 cups sugar 1 cup carnation milk

l cup coconut, canned preferred

l stick margarine

l tsp. vanilla

l cup pecans

Bring sugar, milk and margarine to a boil. Let boil for 5 minutes. Let cool in cold water. Add coconut, pecans and vanilla. Spread between layers and on top.

LEMON SPONGE CAKE

Mrs. Edgar Overman

l cup sugar
5 tbsp. lemon juice
l tbsp. butter
3 eggs
4 tbsp. flour
l 1/2 cups milk
Pinch of salt
Rind of one lemon

Cream butter, add sugar, flour, salt, lemon juice and rind. Stir in beaten yolks mixed with milk, fold in stiffly beaten whites. Pour into custard cups, put custard cups in a pan of hot water and bake about 45 minutes in moderate oven.

GRAHAM CRACKER CAKE

Mrs. Jean Johnson

1/2 cup oleo
2 cups sugar
5 eggs
1 cup sweet milk
1 cup chopped pecans
1 cup fine coconut
2 tsp. baking powder
2 tsp. vanilla
1 lb. box graham crackers, rolled fine

Add baking powder to cracker crumbs. Beat egg whites until stiff and add 1/2 cup of the sugar. Cream margarine and add the remaining 1 1/2 cups sugar. Add egg yolks one at a time. Add milk alternately with cracker crumbs. Add vanilla, pecans, and coconut of fold in egg whites and bake in tube pan at 350 degrees for 1 1/2 hours or until done.

PETER PAUL FROSTING

Miss Betty Scott

l cup sugar l cup milk l8 marshmallows

Mix in saucepan. Boil until marshmallows melt. Stir in 1/2 lb. ground coconut. Ices three chocolate layers.

PRUNE CAKE

Mrs. Arnold Britt

1 1/2 cups sugar
1 cup salad oil
3 eggs
2 cups plain flour
1 tsp. allspice
1 tsp. cinnamon
1/2 tsp. cloves
1 tsp. soda
1 cup buttermilk
1 cup chopped nuts
1 cup stewed prunes, chopped
1/4 tsp. salt
1 cup coconut

Cream sugar, eggs and salad oil. Add flour, spices, buttermilk, salt and soda. Then add prunes, coconut and nuts. Bake one hour at 300 degrees.

RED VELVET CAKE

Mrs. Pauline Jinnette

l cup Mazola shortening 2 eggs 1 tsp. salt 1 tsp. baking powder 2 oz. red food coloring 1 cup buttermilk 2 1/2 cups plain cake flour 1 tsp. vinegar 1 1/2 cups sugar 2 tbsp. cocoa

Cream shortening, sugar and vanilla. Add I egg at a time and beat well. Make a paste of cocoa and food coloring and add to mix. Sift flour and salt and add alternately with buttermilk. Combine soda and vinegar and add last to the batter. Bake in greased pans 30 minutes at 350. Frost with white icing.

UPSIDE-DOWN ORANGE PUFFS Mrs. Dorothy Mitchell

1/4 cup margarine or butter 1/3 cup orange juice 1/2 cup granulated sugar 2 tsp. grated orange rind 1 can biscuits

Melt butter or margarine and combine with orange juice, sugar and orange rind. Put about 1 tbsp. orange sauce in each of 10 deep cupcake pans. Form hole in biscuit by pushing your finger through the center of each biscuit. Place one biscuit in each cup. Bake in preheated oven at 450 degrees for 15 minutes. Let puffs remain in cups 5 minutes after removing from oven, then turn upside-down on serving plate.

APPLE CAKE

Mrs. Edgar Overman

l cup cooking oil
4 eggs
l tsp. soda
3 cups raw apples, cut in small pieces
2 cups nuts, pecans preferred
l tsp. allspice
2 cups sugar
3 cups self-rising flour
l/2 tsp. salt
l tsp. cloves

Cream oil and sugar together. Add I egg at a time, beating in. Add flour, salt, soda, and spices sifted together. Remove from mixer and fold in apples and nuts by hand (Note: this relieves strain on mixer.) Pour batter into greased tube pan and cook 45 to 50 minutes at 300 degrees.

WALNUT GLORY CAKE

Mrs. Hazel VanRoekel

3/4 cup flour 2 tsp. cinnamon 1 tsp. salt 9 eggs, separated 1 1/2 cups sugar 2 tsp. vanilla 2 cups finely chopped walnuts

Sift flour with cinnamon and salt. Beat egg whites until stiff. Combine egg yolks, 3/4 cup sugar and vanilla in small bowl, beat until thick, add dry ingredients, fold into egg whites which have 3/4 cup sugar added, add walnuts. Bake in a greased loinch tube pan at 350 degrees for 55 minutes.

DATE-NUT CAKE

Mrs. Lib Gainey

1 lb. shelled pecans (4 cups)
1 lb. pitted dates
1 cup sugar
1 cup flour
1/2 tsp. salt
2 tsp. baking powder
4 eggs, 1 tsp. vanilla

Chop pecans and dates. Add to mixed dry ingredients. Add beaten egg yolks and mix thoroughly. Beat egg whites until stiff but not dry. Mix well with other ingredients. Bake in one wax paper lined tube pan or two small loaf pans. Bake at 300 degrees to 325 for about one hour.

COFFEE CAKE

Mrs. Carolyn Parke:

l yellow cake mix (Duncan Hines) l instant vanilla pudding l/2 cup oil 4 eggs l cup sour cream

Put all ingredients in mixer and beat for 7 minutes. Pour into tube pan 1/2 of the mixture. Then put in 1/3 cup sugar, 1/2 cup nuts, and 1 tsp. cinnamon which have been mixed together. Pour in rest of batter. Bake for 1 hour at 350. Serve with whipped cream topped with nuts.

SPICE CAKE

Miss Gayle Overman

2 1/2 cups cake flour
1 1/2 cups sugar
1 tsp. salt
2 tsp. cinnamon
2 tsp. allspice
1/2 tsp. nutmeg
2/3 cup shortening
1 tsp. vanilla
2/3 cup milk
2 1/2 tsp. baking powder
1/2 tsp. soda
3 eggs
2/3 cup milk

Cream shortening and sugar. Sift together dry ingredients and add alternately with milk. Add vanilla, beat two minutes then add baking powder, soda, eggs and milk. Mix thorough and beat until smooth. Bake in 3-8 or 9" pans at 375 until done. Frost with satin beige frosting or peanut butter frosting. Add chopped nuts if desired.

PEANUT BUTTER FROSTING

Miss Gayle Overman

3 egg whites
3 cups sugar
2 tbsp. syrup
Dash of salt
4 to 5 heaping spoon of peanut butter
Vanilla
2/3 cup water

Mix water, sugar, syrup, and salt in saucepan and boil over direct heat. Boil until it reaches soft ball stage. Beat egg whites until stiff and pour hot syrup over them beating constantly. Add vanilla and peanut butter. Beat until thick and cool enough to spread on cake.

BOY SCOUT CAKE Mrs. M. L. Parker (Or sometimes called Hershey's Cake)

1 cup sugar 1 stick margarine 1 tsp. vanilla 4 eggs 1 cup self-rising flour 1-23¢ can Hersheys chocolate syrup

Cream sugar and margarine. Add eggs one at a time, beat well. Add chocolate syrup, flavoring and flour. Bake in 350 degrees oven - in three layers for 20 minutes.

Frosting for above cake:

l stick margarine
l cup evaporated mik
cups sugar
l cup semi-sweet chocolate chips

Mix sugar and milk. Add margarine. Bring to a boil for 3 minutes. Take off heat. Add I cup semi-sweet chocolate chips. Beat until well mixed, or chips are melted. Pour on hot layers.

NOTE: If you will start the frosting after removing the cake layers from the oven, they will still be warm when the frosting is completed.

QUICK & EASY CAKE LAYERS

Mrs. Lois Robbins

2 cups self-rising flour 1 1/3 cups sugar 1/2 cup shortening 1 cup less 2 tbsp. milk 1 1/2 tsp. vanilla 2 eggs, unbeaten

Sift flour and sugar into mixing bowl. Add softened shortening, 2/3 of the milk and the vanilla. Beat 2 minutes at medium speed of the mixer. Add eggs and remaining milk, beat 2 minutes longer. Pour batter into two-8inch well greased and wax paper lined pans. Bake at 375 for 20 to 25 minutes.

\$100 CHOCOLATE CAKE

Miss Gayle Overman

1/2 cup shortening

2 cups sugar

4 oz. chocolate (cocoa may be used-3 tbsp. cocoa & 1 tbsp.

2 eggs fat per ounce)

1 1/2 cups milk

2 cups cake flour

2 tsp. vanilla

2 tsp. baking powder

l cup chopped nuts

Cream shortening and sugar; add chocolate and beaten eggs. Add sifted dry ingredients alternately with the milk. Add vanilla and nuts and bake in 3-8 or 9 inch pans at 375. Frost with \$100 Icing.

\$100 Icing:

3/4 cup margarine

3 oz. chocolate (or cocoa)

l egg 2 1/4 to 2 1/2 cups sifted powdered sugar

1/2 tsp. salt l tsp. vanilla

1 tsp. lemon juice 1 cup to 1 1/2 cups chopped nuts

Melt butter and chocolate together. Add beaten egg, vanilla, salt, and lemon juice. Add powdered sugar, a little at a time. Icing tends to be rather thick. If so, add a few more drops of milk. If too thin, add more sugar. Mix in nuts and spread on cooled cake.

HASTY COFFEE CAKE

Mrs. Barbara Aills

1/8 lb. butter 1/2 cup sugar 1 1/2 cups flour 3 tsp. baking powder 1 egg 3/4 cup milk

Mix well and spread in buttered pan. Melt 1/4 stick butter, put chopped pecans in butter and then spread over batter. Sprinkle top with sugar and cinnamon. Bake 325-15 minutes.

GOLD CAKE

Mrs. Edna Gainey

l cup sugar
6 tbsp. shortening
1/2 cup egg yolks
1/4 tsp. salt
1/2 cup milk
3 tsp. baking powder
2 tbsp. grated lemon rind
2 cups flour

Cream shortening and sugar. Add well-beaten egg yolks. Sift flour, measure and sift with baking powder and salt. Add alternately with milk to creamed sugar and shortening. Add grated lemon rind. Pour into well-oiled layer cake pant Bake in moderate oven (375) 20 minutes. Use lemon filling between layers and cover with seven-minute icing.

CLEAR LEMON FILLING OR SAUCE

Mrs. Imogene McLaurin

l cup sugar
1/4 cup cornstarch
1/2 tsp. salt
l cup water
1/2 cup lemon juice
2 tbsp. grated rind
2 tbsp. butter or oleo

Mix all ingredients and bring to a full boil. Stir constantly. Reduce heat and boil I minute longer. Chill. Use under seven-minute icing on lemon cake.

NEVER FAIL ICING

Mrs. Edith Denning

2 egg whites 1/2 tsp. cream of tartar 1/4 tsp. salt 1 cup sugar 3 tbsp. water

Mix all ingredients together in top of double boiler and cook until it forms soft peaks (about 6 or 7 minutes).

CHOCOLATE COOKIE SHEET CAKE Mrs. Betty Gainey

2 cups flour
2 cups sugar
1/2 tsp. salt
1 stick oleo, 1/2 cup shortening or 2 stick oleo
1 cup water
3 tbsp. cocoa
2 eggs, well beaten
1 tsp. soda
1/2 cup buttermilk
1 tsp. vanilla
1 tsp. cinnamon (if desired)

Sift flour; measure, and re-sift with sugar and salt. In a saucepan, put oleo, shortening, water and cocoa. Bring to a boil and pour over flour and sugar mixture. In another bowl put eggs, soda, buttermilk and vanilla. Add to above mixture and mix well. Bake in a greased and floured shallow cake pan (15X16X1 inch). Bake for 20 minutes at 350 degrees. Start icing the last 5 minutes cake is baking

Chocolate Frosting - Quick 'n Easy: l stick oleo 3 tbsp. cocoa 6 tbsp. milk l box confectioners sugar 1/2 cup pecans, chopped l tsp. vanilla

Mix oleo, cocoa, and milk in saucepan. Heat over low flame, but do not boil. Remove from heat and add confectioners sugar, chopped pecans, and vanilla. Mix well. Frost cookie sheet cake as soon as removed from oven. Cut in square to serve. Makes 24 servings or 48 partysized squares. (This recipe suitable for ladies who have the minimum of time.

CHOCOLATE CAKE

Mrs. Amelia Zurl

2 cups flour
2 cups sugar
1 stick margarine
1/2 cup Crisco
1 cup water
4 tbsp. cocoa
1/2 cup buttermilk
2 eggs
1 tsp. soda
1 tsp. vanilla

Sift together flour and sugar. Melt in saucepan margarine and Crisco. Add water and cocoa and bring to a boil. Pour over flour and sugar. Add buttermilk, eggs, soda, and vanilla. Mix well (mixture will be thin). Pour in approximately 9X14" pan. Bake in 400 degrees oven for 20-25 minutes.

Frosting:
1 stick margarine
4 tbsp. cocoa
6 tbsp. milk
1 box confectioners sugar
1 tsp. vanilla
1 cup nuts

Bring to a boil the margarine, cocoa, and milk. Add to confectioners sugar and vanilla. Mix well and stir in nuts. Ice cake while still warm.

GOLDEN CAKE

Mrs. Jean Smith

2 1/8 cups of self-rising flour 1 1/2 cups sugar 1/2 cup shortening 1 cup milk 1 tsp. flavoring 2 eggs, unbeaten

Stir flour, sugar and shortening togetherl add milk and flavoring. Beat vigorously 200 strokes (2 minutes), scraping bowl frequently. Add unbeaten eggs and beat 200 more strokes; batter will be thin. Bake in 2-9" greased and floured pans in 350 oven 30-35 minutes. Cover with favorite icing.

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FRUITED CUPCAKES

Mrs. Jean Worrell

1/2 cup butter - cream, then add
1 cup sugar
2 eggs
Then add alternatingly:
2 cups flour with 1 tsp. soda added and
3/4 cup buttermilk
Add 1 tsp. vanilla and 1 pkg. dates, chopped and floured

Spoon into cupcake pans that have been greased and floured or that have liners in them. Cook in a 350 oven until brown. Separately combine: juice and grated rind of 1 lemon and 2 oranges, mixed with 1 cup sugar. Spoon over cupcakes while they are still hot. Let cakes cool before eating. Usually better second day.

CHOCOLATE FROSTING

Mrs. May Bell Scott

2 oz. baking chocolate (or 4 tbsp. cocoa) 1/2 cup granulated sugar 1/4 cup water

Combine and cook over low heat until chocolate melts and mixture is thick and smooth, remove from heat and add: 4 egg yolks, beat thoroughly, then add l stick margarine, 1 tsp. vanilla, and 2 cups confectioners sugar. Beat until smooth and frost cake immediately while still warm.

SUPER ICING

Mrs. Mae Merritt

1/2 cup butter
2 oz. chocolate
1 egg
1 1/2 cups powdered sugar
Pinch of salt
1 tsp. vanilla
1 tsp. lemon juice, optional
1 cup nuts

Melt butter and chocolate together, add beaten egg, sugar, salt, vanilla and lemon juice. Mix in or sprinkle nuts on top.

Miss Gayle Overman

WHITE MOUNTAIN FROSTING

3 egg whites 1 1/2 cups sugar 5 tbsp. water 2 tbsp. syrup Dash of salt

Mix ingredients in top of double boiler. Beat rapidly over boiling water until icing is thick and stands in peaks. Spread on cake. Add nuts if desired.

CREAMY CHOCOLATE-NUT FROSTING Mrs. Edith Dennin

1 1/4 cups granulated sugar 3 tbsp. cornstarch Dash of salt 1 1/2 cups milk 4 tbsp. cocoa 2 tbsp. butter 2/3 cup chopped nuts

Combine sugar, cornstarch and salt in saucepan. Add milk and cocoa. Bring mixture to full boil, stirring constantly. Remove from heat and add butter. Stir until it is melted and frosting is smooth. Stir in the nuts. While still warm, spream to cake. Yields about 2 1/2 cups frosting or enough to cover top and sides of 2-9 inch layers.

ICING

Mrs. Margaret Crawfor

2 egg whites 1/2 cup Crisco 1/4 tsp. cream of tartar 1 pkg. powdered sugar 2 tsp. hot water Flavoring

Beat egg whites until stiff. Add half of sugar. Then blend in Crisco, remaining sugar, hot water, cream of tartar, and flavoring. Mix until smooth and creamy.

CARAMEL ICING

Mrs. Frances Williams

l stick butter 4 tbsp. sweet milk 2 cups brown sugar

Mix the above, stir over medium heat - let boil 1 1/4 minutes. Take off, add 1 tsp. baking powder, beat until creamy and spread between yellow or spice cake layers.

WHITE ICING

Mrs. Bersha Lewis

3 egg whites 2 tbsp. sugar 1 1/2 cups sugar 1/2 cup water 1 tsp. white Karo syrup

Whip egg whites and the 2 tbsp. sugar until stiff. Cook sugar, water, and syrup until it spins a thread, requires very short time. Be sure eggs are ready - Pour syrup over egg whites and add 3 or 4 tbsp. sugar and 1 tsp. vanilla.

NOTE: Cut quantity to 2 eggs, etc. if using on pound cake type cake. This will be an ample quantity.

COCONUT FILLING -for 2 layers

Miss Betty Scott

2 cups sugar
2/3 cup water or coconut juice
1 pkg. frozen coconut or 2 cups fresh coconut
2 egg whites
1 tsp. vanilla

Combine sugar, water or coconut juice in saucepan. Cook until syrupy. Add coconut and cook one minutes. Remove from heat and fold in stiffly beaten egg whites and vanilla.

CHOCOLATE FROSTING

Mrs. Jean Johnson

1 1/2 cups sugar 1 tsp. vanilla 1/2 cup milk 2 egg yolks 1/2 cup margarine 4 sq. chocolate

Beat egg yolks, add milk, then sugar and margarine. Bring to a boil over medium heat. Boil for I minute. Add chocolate. Stir until smooth. Spread on cake.

SATIN BEIGE FROSTING

Miss Gavle Overman

3 egg whites 1 1/2 cups brown sugar 5 tbsp. water 2 tbsp. syrup Dash of salt

Cook the same as White Mountain Frosting on page 94.

HASTY CARAMEL FROSTING Mrs. May Bell Scott

1/2 cup butter l cup firmly packed brown sugar 1/4 tsp. salt

Melt and cook about two minutes, then add 1/4 cup milk. Continue stirring until mixture comes to a boil. Remove from heat. Blend in 1 box confectioners sugar, 1 tsp. vanilla. Thin with a small amount of milk if necessary. For best results, use immediately while cake and frosting are warm.

Pies and Poddings

EMERGENCY SUBSTITUTIONS

Ingredient

Substitution

1 cup cake flour (for baking)

7/8 cup all-purpose flour

l tablespooon cornstarch (for thickening)

2 tablespoons flour, Approx.

l whole egg

2 egg yolks, plus l tbsp. water (in cookies, etc)

I cup sour milk or buttermilk

I there, lemon juice or vinegar plus enough fresh sweet milk to make one cup

l cup fresh sweet milk

1/2 cup eveporated milk plus 1/2 cup water; powdered milk plus water; l cup sour milk or buttermilk plus 1/2 tsp. soda (decrease baking powder by 2 tsp.)

l square unsweetened chocolate (l oz.)

3 tbsp. cocoa plus 1/2 tsp. shortening

EGG CUSTARD PIE

Mrs. Larry Worrell (Mother of Thad Worrell)

2 eggs l cup milk 1/2 cup sugar l tsp. vanilla

Beat eggs, add milk, sugar and vanilla. Stir until sugar melts. Pour into uncooked pie shell. Sprinkle with nutmeg. Cook in 400 degrees oven until custard is firm.

PECAN PIE

Mrs. Linda Trotter

1/4 cup honey
4 tbsp. butter
3 eggs
1 cup pecans
1/2 cup brown sugar
1/4 tsp. salt
1 tsp. vanilla
1 pie crust

Heat honey and sugar together to form smooth syrup. Remo from heat. Stir in the butter and salt. Gradually stir in beaten eggs, vanilla and pecans. Cool. Pour cooled mixture into chilled pastry-lined pie pan. Bake 10 minutes at 400, then about 30 minutes at 325 or until filling sets.

PECAN PIE

Mrs. Hilda Peedin

3 eggs
3/4 cup brown sugar
l cup light corn syrup
l cup pecans
l tsp. vanilla
l 9-inch unbaked pie shell

Beat eggs and sugar together until mixture is thoroughly blended and foamy. Add remaining ingredients and blend. Pour into unbaked pie shell and bake in a 350 degrees oven for 45 minutes. Serve with unsweetened cream, if desired.

PECAN PIE

Mrs. Ann D. Newcomb

2 unbaked pie crust 5 eggs 1 cup sugar 1/4 stick butter 2 cups of dark syrup 1 tsp. vanilla 2 cups broken pecans

Place crust in two pie pans. Sprinkle broken pecans on the bottom and pour all other ingredients mixed over pecans. Bake until firm in moderate oven. Makes 2 pies.

PECAN PIE

3 eggs 1/2 cup white or brown sugar 1 cup syrup (dark or light) 1 tsp. vanilla 1 tbsp. melted butter Mrs. Peggy Herring Mrs. Edna Brogden Mrs. Joan Persinger

Beat eggs until mixed. Add sugar, syrup, vanilla and melted butter. Pour mixture into a 9-inch pie shell with bottom covered with broken pecans. Bake at 350 degrees for 45 minutes.

PINK PIE

Mrs. Grace Williams

l can (large) evaporated milk l cup sugar l cup pineapple juice l pkg. strawberry jello l8 vanilla wafers

Freeze milk in tray until crystals form. Bring sugar and juice to boil. Remove from heat and stir in jello and cool. Whip frozen milk until stiff. Mix with jello mixture until smooth. Pour into crust made of vanilla wafers moistened with butter. Refrigerate until ready to serve.

BROWN SUGAR PECAN PIE

Mrs. Landis Kornegay

l cup brown sugar l cup white sugar 3 tbsp. flour 3 eggs l tsp. vanilla l cup milk 1/2 cup butter l cup nuts

Mix and bake in pie shells - makes two small pies.

ALABAMA PECAN PIE

Mrs. Florence Bell

Your favorite unbaked pie shell 3/4 cup white sugar 3/4 cup white Karo syrup 1 1/4 cups pecans 3 tbsp. melted butter 3 eggs, slightly beaten 1 tsp. vanilla

Mix all together, pour into pie shell, bake l hour at 350 degrees.

CHOCOLATE PECAN PIE

Mrs. Janie Smith

2 squares unsweetened chocolate (2 oz.)
3 tbsp. oleo
1 cup light corn syrup
3/4 cup sugar
3 eggs, slightly beaten
1 tsp. vanilla
1 cup chopped pecans
1 unbaked 9-inch pie shell
1/2 cup cream, whipped

Melt chocolate and oleo over boiling water. Boil syrup and sugar two minutes. Add chocolate mixture. Pour slowly over eggs, stirring constantly. Add vanilla and nuts. Turn into a pie shell. Bake in 375 oven for 45 to 50 minutes or until puffed up across top. Serve with whipped cream.

FAMOUS & ORIGINAL SOUR CREAM RAISIN PIE

Mrs. E. W. Jinnette

1 1/2 cups 20% sour cream (not cultivated)

l cup sugar

1 tsp. cinnamon

1/4 tsp. ground cloves

1/2 cup raisins

1/2 cup nut meats - chopped 3 egg yolks, well beaten 2 1/2 tbsp. flour

Put all in double boiler and stir until well mixed. Keep on cooking until consistencty of heavy cream filling and dark chocolate. Stir occasionally. Fill 9-inch pie shell. Top with meringue.

RAISIN PIE

Mrs. Pauline Allen

Filling:

3/4 cup sugar 2 cups milk

3 egg yolks

1/2 tsp. vanilla 2 tbsp. flour

l cup raisins

Beat eggs slightly, stir in sugar, flour and vanilla. Gradually stir in milk. Cook over low heat until it thickens. Add one cup floured raisins and pour into 9-inch baked pie shell. Top with meringue.

Meringue:

2 or 3 egg whites 3 or 4 tbsp. sugar

Beat egg whites until frothy, then continue beating while gradually adding the sugar. Beat until stiff peaks are forme Bake at 350.

LEMON-CHEESE PIE FILLING

Mrs. Ruby Masse

1-8oz. pkg. cream cheese 1 pkg. instant lemon pudding mix 2 cup cold milk

Mrs. Ruby Massey

RAISIN CREAM PIE

l bake 9-inch pie shell 2 cups milk 1/2 cup sugar 1/4 cup flour 3 egg yolks 1/4 tsp. salt 1 cup raisins 1 tbsp. butter 1 tsp. vanilla

Beat egg yolks into milk. Slowly add mixture to combined sugar, flour and salt. Add raisins. Cook in top of double boiler, over boiling water, stirring until thick. Add butter and vanilla and cool. Spread in pie crust and top with meringue. Brown lightly in 325 degrees oven for about 15 min.

Meringue:

Beat 3 egg whites with dash of salt until peaks begin to form. Add gradually 6 tbsp. sugar, beating until meringue is stiff and glossy.

OLD FASHIONED EGG CUSTARD

Mrs. Dollie Jones

l cup sugar
2 1/2 tbsp. flour
1/2 tsp. salt
Dash of nutmeg
4 egg yolks
2 egg whites
1 cup milk
2 tbsp. butter or margarine, melted
2 egg whites
2 tbsp. sugar
1-9inch unbaked pie crust

Combine sugar, flour, salt and nutmeg. Beat 4 egg yolks and 2 egg whites and add to dry ingredients. Beat well. Add milk gradually, then stir in melted butter. Pour into crust and bake at 400 degrees for 10 minutes. Reduce temperature to 325 and bake 25 to 30 minutes longer. Beat 2 egg whites, add sugar. Spread meringue on pie and bake at 325 degrees 10 to 15 minutes or until meringue is brown.

COCONUT CREAM PIE

Mrs. Margaret Rackley

2/3 cup sugar 3 tbsp. all-purpose flour 1/4 tsp. salt 2 cups milk 2 egg volks, slightly beat

2 egg yolks, slightly beaten

2/3 cup moist shredded coconut, chop slightly if shreds are 1 tsp. vanilla extract long.

1 baked and cooled 9-inch pie shell

Combine sugar, flour and salt in 1-quart saucepan; stir in milk gradually. Cook on medium heat until thick, turn to low heat and cook five minutes longer, stirring occasionally. Stir a little of the hot mixture into slightly beaten eggs; slowly stir into remaining hot mixture. Cook on low heat for 2 minutes, stirring constantly. Cool and chill in refrigerator, add coconut and vanilla extract. Pour into baked pie shell.

Meringue: Beat 2 egg whites until foamy. Add 1/4 cup sugar gradually; beating until stiff. Spread evenly on pie, carefully sealing at edge of pastry. Sprinkle 1/3 cup moist shredded coconut over meringue. Bake in oven 325 degrees for 25 to 30 minutes.

COCONUT PIE

Mrs. Elise Herring

2 eggs
1 cup sugar
1 cup milk
2 tbsp. cornstarch
1 cup coconut
Pinch of salt
2 tbsp. butter
1 tsp. vanilla

Beat eggs slightly. Mix sugar and cornstarch and add to eggs, beating well. Add other ingredients and mix well. Pour into unbaked pie shell. Bake at 325 degrees until firm.

COCONUT PIES

Mrs. Lillie Mae Boyd

6 eggs
1 stick butter or margarine
1 cup milk
2 cups sugar
2 1/2 cups coconut

Mix all together well and bake in two uncooked pie shells.

GRAPE PIE

Mrs. May Bell Scott

5 1/2 cups grapes 1 1/3 cups sugar 1 1/4 tsp. lemon juice 1 1/2 tbsp. butter 1/4 cup flour 1/4 tsp. salt

Remove and save skins from grapes. Put pulp into saucepan without water, bring to a rolling boil. While hot, rub through strainer to remove the seed. Mix strained pulp with skins. Mix sugar, flour, blend with grapes, add lemon juice and salt. Fill pastry lined pie pan; dot with butter, cover with top crust. Make holes in top crust to allow steam out. Rub top crust with milk to give a golden color. Bake in a 400 degrees oven for 45 minutes.

FRUIT COBBLER

Mrs. Mary Daughty

Make a batter of: l cup flour l cup sugar l/2 cup milk

Melt 3 tbsp. butter in baking dish and pour batter in. Bring to a boil in saucepan: 2 1/2 cups fruit, 1/2 cup water, and 1/2 cup sugar. Pour into batter. Bake in 350 degree oven until nice and bio wn on top - about 1 hour.

LEMON MERINGUE PIE

Mrs. Helen Kornegay

9-inch pie shell, baked and cooled 7 tbsp. cornstarch 1 1/2 cups sugar 1/4 tsp. salt 1 1/2 cups hot water 3 egg yolks 1/2 cup fresh lemon juice 1 tsp. grated lemon rind 1 tbsp. butter

Mix cornstarch, sugar and salt in saucepan. Add hot water gradually and cook over direct heat, stirring constantly for 6-8 minutes, until thick and clear. Remove from heat and stir 1/4 cup hot mixture gradually into beaten egg yolks. Pour back into pan. Cook over low heat, stirring constantly for 6 minutes. Take off range. Add lemon juice, rind and butter. Cool filling and then pour into shell. Make meringue from 3 egg whites, 1 tsp. lemon juice, and 6 tbsp. sugar. Pour egg whites in medium bowl and add lemon juice. Beat until whites stand in stiff peaks. Gradually add sugar. Bake at 400 degrees until golden brown.

LEMON LUSCIOUS PIE

Mrs. J.B. Stewart

l cup sugar
3 tbsp. cornstarch
1/2 stick of butter
1 tbsp. grated lemon rind
1/4 cup lemon juice
3 egg yolks, unbeaten
1 cup milk
1 cup sour cream
Baked pie shell

For filling; combine sugar and cornstarch in saucepan. Add 1/4 cup butter (1/2 stick), rind, juice and egg yolks. Stir in milk. Cook over medium heat, stirring, until thid. Cool. Fold in sour cream, also add 1/2 tsp. lemon extract. Pour into cooled pie shell. Top with meringue or as desired. You may top the pie with a package of lemon chiffon pie filling mix swirled into kewpie doll curls and garnished with a trio of very thin lemon slices. The filling may be poured into a crumb crust instead of baked pie shell.

LEMON MERINGUE PIE

Mrs. Ona Overman

3 heaping tbsp. flour 1 level cup sugar 1/2 tsp. salt 1 1/2 cups boiling water 1 tbsp butter 3 egg yolks Juice of 1 lemon

Sift flour, sugar and salt. Add boiling water and stir until smooth and boiling; add the butter, egg yolks beaten light and mixed with lemon juice. For the meringue, use 3 egg whites beaten with 5 tbsp. sugar added gradually.

LOWER-CALORIE LEMON PIE

Mrs. Ona Overman

l cup ole-timey buttermilk l/2 cup sugar 3 tbsp. cornstarch l lemon - juice and grated rind l tbsp. butter 2 egg yolks

Mix sugar and cornstarch. Gradually stir in the buttermilk Cook in double boiler until mixture thickens. Stirring constantly. Add egg yolks, juice, grated rind and butter. Pour into 8-inch baked crust. Make meringue of the egg whites us ing 1 these, sugar for each white. Bake slowly for 25 minutes.

LEMON CHESS PIE

Mrs. Minnie Overman

3 eggs
2 cups sugar
1/2 stick margarine
2 tbsp. flour
2 tbsp. meal
1/4 cup lemon juice
2 tbsp. lemon rind
1/4 cup milk

Combine all ingredients. Place in unbaked pie shell. Bake at 350 degrees for approximately 45 minutes.

LEMON PUDDING

Mrs. Marie Arthur

3 tbsp. flour
3 tbsp. butter
1 cup sugar
2 egg yolks, beaten
1 cup milk
Juice of 1 lemon
Rind of 1 lemon, grated
2 egg whites

Combine flour, butter and 3/4 cup sugar. Add egg yolks, milk, lemon juice and rind. Beat well. Add remaining sugar to stiffly beaten egg whites, fold into first mixture. Pour into buttered baking dish. Place in pan of hot water. Bake in moderate oven (350) for 1 hour. The top is like cake, the under portion a delicious lemon jelly.

EGG OR SPRING CUSTARD

Mrs. Kemp Merritt

3 eggs 1 cup sugar 2 cups milk Dust with nutmeg

Bake in slow oven about 300 degrees until knife comes out clean when inserted in center of custard.

GRAHAM CRACKER CRUST

Mrs. Ruby Massey

l 1/4 cups graham cracker crumbs (or 15 square crackers = 1 cup) 3 tbsp. powdered sugar 1/4 tsp. unflavored gelatin 1/3 cup butter or margarine, melted

Combine graham cracker crumbs, sugar and gelatin in a medium sized bowl. Stir in melted butter or margarine until well blended. Paca mixture firmly into a 9-inch pie plate. (Reserve 2 tbsp. to sprinkle on top of pie.) Chill for 15 minutes before using.

CHESS PIE

Mrs. Katie Moore

l lb. brown sugar l stick margarine 4 eggs l tbsp. vinegar l tsp. vanilla l unbaked pie shell

Melt margarine, add sugar, vinegar, and vanilla. Mix well. Break eggs and beat into this mixture. Beat about 2 minutes. Pour into unbaked pie shell and bake in 325 oven about 20 minutes. This recipe will make about 9 individual pies - pecans may be added if desired.

LEMON CHESS PIE

Mrs. Mildred Lyerly Mrs. M. L. Parker

2 cups sugar
1 1/2 tbsp. flour
1 tbsp. corn meal
1/4 cup lemon juice
1/4 cup melted butter
4 eggs
1/4 cup milk
2 tbsp. lemon rind

Mix together and pour in unbaked pie shell and bake for 30 minutes or until firm at 350 degrees.

CHESS PIE

Mrs. Myrtle Wall

3 eggs
l stick butter
l 1/2 cups sugar
l tsp. vanilla

Melt butter and add sugar - Beat eggs well and add to mixture and then beat more until real foamy. Add vanilla and pour into an uncooked pie shell for 10 minutes at 400 degrees. Then lower temperature until pie is done when tested with a toothpick. It should come out clean when stuck into pie.

LEMON ICE BOX PIE

Mrs. Jean Askew

1 box wafers (sifted)
3 eggs, separated
1 cup sugar
3 lemons, (juice)
1 can Pet Milk, chilled

Beat egg yolks. Add sugar and lemon juice. Blend well. Place in double boiler (over boiling water) for 5 minutes. Let cool. Beat egg whites - Beat milk very stiff. Fold in lemon mixture in the egg whites. Then fold in milk. Add 1 tbsp. of grated rind. Sprinkle wafers in a pan. Pour in the mixture. Sprinkle more wafers over the top and place in deep freeze.

LEMON MERINGUE PIE

Mrs. Elise Herring

l cup sugar l/4 cup flour Dash of salt 3 egg yolks l/4 cup lemon juice 2 tsp. grated lemon rind 2 tbsp. butter

Mix sugar, flour, salt and 1/4 cup water until smooth. Bea egg yolks and add to flour mixture with remaining water. Cook in top of double boiler, stirring constantly until thickened. Cover and cook 10 minutes. Add butter, lemon juice, and rind. Pour into baked pie shell. Spread meringue over filling and brown.

RITZIE PIE

Mrs. R. H. Mann

3 egg whites 1/2 cup brown sugar, 1/2 cup white sugar 20 ritz crackers 1/2 cup nuts, chopped 1 tsp. vanilla

Beat egg whites stiff - fold in cracker crumbs and nuts. Bake at 350 for 25 minutes.

CRISP TOP APPLE PIE

Mrs. Kathy Ham

1/4 cup sifted flour
1 l/4 tsp. baking powder
1/4 tsp. salt
1 tsp. vanilla
1 egg
1 cup diced apples
3/4 cup sugar
1/2 cup chopped pecans
1/2 cup chopped dates, if desired

Sift together flour, baking powder and salt. Beat egg until very light, gradually add sugar, vanilla and dry ingredients Mix well. Add diced apples, nuts and dates if desired. Bake in a greased shallow pan at 350 for 4 minutes. Serve plain or with whipped cream.

FRENCH APPLE PIE

Mrs. Peggy Herring

8 medium apples
1-9 inch pie shell, uncooked
1/4 cup flour
1 cup sugar
1/3 cup butter or margarine
1/4 tsp. nutmeg
1/2 tsp. allspice
1/4 tsp. cinnamon

Pour sliced apples in shell. Sprinkle mixture of flour, sugar and spices over apples. Put butter on top. Put on top crust. Brush with melted butter. Bake at 350 for 45 minutes to 1 hour.

OIL PIE CRUST

Mrs. Doris Herring

1/3 cup @il 3 tbsp. boiling water 1 tbsp. milk

Add enough self-rising flour to make dough leave sides of bowl. Roll between 2 sheets of waxed paper.

PEACH CAROUSEL PIE

Mrs. Carolyn Parker

Crust - sift together 1 1/2 cups Pillsbury flour and 1 tsp. salt into mixing bowl. Stir in 1 cup shredded cheddar cheese. Cut in 1/2 cup shortening. Sprinkle 4 to 5 tablespoons cold water over mixture while tossing and stirring with a fork. Form into a ball. Flatten to 1/2 inch thickness; smooth edges. Roll out on floured surface to 13 inch circle. Place on aluminum foil cut to the same size (or use 12 or 13" pizza pan). (You may use regular pie crust and put filling in two 8-inch pie plates.)

Filling: Melt 1/2 cup Nestle's butterscotch morsels with 2 tbsp. Pet evaporated milk. Spread over pastry. Place 2 cups (l lb., 14 oz. can) drained peach slices, petal fashion on pastry. Sprinkle with 1t bsp. lemon juice. Combine 1/2 cup pecans (chopped) with 1/2 cup brown sugar, 1 tbsp. cornstarch, 1/2 tsp. cinnamon and 1/2 tsp. nutmeg. Sprinkle over peaches. Garnish with 1/4 cup maraschino cherry halves. Bake at 425 for 25 or 30 minutes until crust is golden brown. Serve warm or cold with whipped cream. Serves 8-10.

SWEET POTATO PIE

Mrs. Jean Morelock

2 medium potatoes, grated 2 egg yolks 3/4 cup sugar 1 tsp. vanilla 1/2 cup milk

Mix all ingredients and cook over low flame until slightly thickened. Pour into baked pie shell and top with meringue.

APPLE PIE (Ritz Crackers)

Mrs. Jean Morelock

2 cups water 1 1/2 cups sugar 2 tsp. cream of tartar 20 ritz crackers

Combine sugar, cream of tartar, and water. Bring to a boil, drop in crackers, boil three minutes, stirring constantly. Spice to suit taste and bake in double pie shell.

JEFFERSON DAVIS PIE

Mrs. Helen Kornegay

1/2 cup butter 2 cups light brown sugar 4 eggs, separated, 2 tbsp. flour

I tsp. cinnamon

1 tsp. fresh nutmeg 1 tsp. allspice

l cup cream

1/2 cup chopped pecins

1/2 cup raisins

1/2 cup dates, chopped

10-inch pie shell

Cream butter and sugar together, beat in egg yolks. Sift flour, cinnamon, nutmeg and allspice into mixture. Add cream, pecans, raisins and dates. Brown empty crust in 450 degrees oven for 5 minutes. Add filling. Bake in 300 even 30 minutes. When cool, top with meringue made of egg whites. Brown meringue in 300 degrees oven 15-20 min.

LEMON APPLE PIE

Mrs. Arnold Britt

egg yolks (save whites for meringue)

1/2 cups sugar cup milk

8 tbsp. cornstarch or flour

2 large apples or 3 small, grated 1 lemon - juice and half of rind

Mix thoroughly and pour into unbaked pie shell. Bake in 350 oven until thick. Then top with meringue and brown.

COBBLER

Mrs. Myrtle Wall

l can of cherries or peaches (freestone) drained, and add 1/2 cup sugar to fruit and let stand. Cream 1 stick of butter, 1 cup sugar. Add I cup of self-rising flour, I cup of milk, 1/2 tsp. salt. Mix well. Pour into greased casserole. Last pour in the fruit - scatter in pan evenly but do not stir. Let cook until brown as desired in oven at 350. Do not overcook. Note: If fresh fruit is used usel cup sugar on the fruit.

ALL-AMERICAN PUMPKIN PIE

Mrs. Dolores Hood

2 cups cooked mashed pumpkin
3/4 cup light brown sugar, firmly packed
1 tsp. cinnamon
3/4 tsp. ginger
1/2 tsp. nutmeg
3/4 tsp. salt
2 eggs, slightly beaten
1 1/2 cups milk
1 tbsp. melted butter

Combine ingredients in order and pour into 9-inch pie shell. Bake in a 425 degrees oven 45 minutes. Sprinkle with 1/2 cup nuts for the last 15 minutes of baking.

O ATMEAL PIE

Mrs. M.B. Price

2 cups sugar
4 eggs, slightly beaten
1 stick melted oleo
Pinch of salt
1 cup milk
1 1/2 cups quick oatmeal
1 1/2 cups dark corn syrup
1 cup flake coconut
1 tsp. vanilla

Mix together well, pour into two unbaked pie shells. Bake for one hour at 375 degrees.

EXQUISITE PIE

Mrs. Gaye Mann

3 eggs
1 cup sugar
1 stick butter
1/2 cup raisins
1/2 cup coconut
1/2 cup pecans, chopped
1 tbsp. lemon juice

Blend eggs, sugar and butter well; stir in coconut, pecans and raisins. Mix well. Add lemon juice. Pour into a 9" uncooked pie shell. Bake for 45 minutes at 350 degrees.

CHERRY SUPREME PIE

Mrs. Harry Hines

l box Lucky Whip topping l 8-oz. cream cheese l can cherry pie filling (or make own filling) l graham cracker pie shell

Whip Lucky Whip topping as directed on package. Add softened cream cheese to topping and beat until it stands in stiff peaks. Spread in graham cracker crust. Top the topping mixture with cherry pie filling and chill at least two hours. Keep refrigerated.

COFFEE 'N CREAM PIE

Mrs. R. H. Mann

1 tbsp. unflavored gelatin 1/4 cup cold water 3 tbsp. instant coffee 1/3 cup sugar 2 egg yolks 1 1/2 cups milk 2 egg whites 1/4 tsp. salt 1/2 cup cream, whipped 1 tsp. vanilla 1 baked pie shell 1/2 cup chopped nuts

Soften gelatin in cold water. Combine instant coffee, 1/3 cup sugar and egg yolks; stir in milk gradually. Cook over hot water stirring constantly until mixture thickens slightly. Remove from heat immediately. Add gelatin and stir until dissolved. Add vanilla - chill until slightly set, then beat until light. Beat egg whites and salt until foamy; gradually add 1/4 cup sugar, beating until mixture holds soft peaks and fold into gelatin mixture. Fold in whipped cream. Chill until firm and top with nuts.

COCOA PIE

Mrs. Dora Davis

1/2 cup cocoa 1 1/2 cups sugar 1/4 cup flour, plain 3 eggs 2 cups milk 3/4 tsp. salt

Sift together cocoa, sugar and flour. Add eggs, milk and salt. Cook over medium heat or double boiler until thickened. Pour into unbaked pie shell. Place in oven until crust is brown. Have meringue ready, then top it and brown as desired.

Meringue: Beat 3 egg whites on #10 speed until foamy. Then add 1/4 tsp. cream of tartar and continue beating on same speed until stiff enough to stand in moist peaks, about 1 min. Gradually beat in 6 tbsp. sugar. Add 1/2 tsp. vanilla flavoring. Continue beating until meringue is stiff and sugar well blended - about 1 1/2 minutes.

CHOCOLATE PIE

Mrs. Peggy Denning

l cup milk 2 eggs l cup sugar 2 heaping tbsp. flour l heaping tbsp. cocoa

Dissolve flour and cocoa in milk. Beat eggs, add sugar. Then add milk, flour, cocoa mixture. Cook until desired consistency. Pour in baked pie shell - top with meringue and brown in oven.

COCOA PIE

Mrs. Gertrude Johnson

4 egg yellows 3/4 cup sugar 3 tbsp. cornstarch 4 tbsp. cocoa

3 cups milk

Combine all these, cook over low heat until thick. Pour in cooked pie shell. Use beaten whites on top. Brown at 350.

CHOCOLATE PIE

Mrs. Mary Ella Best

1 cup sugar 3 tbsp. flour 1/3 cup cocoa 2 cups milk 3 tbsp. butter l tsp. vanilla 2 eggs

Mix sugar, flour and cocoa in saucepan. Add 1/2 of milk and egg yolks. Mix well and add rest of milk. Cook in double boiler until thick. Add butter and vanilla and pour into baked pie shell and top with meringue and brown.

CHOCOLATE PIE

Mrs. Lois Robbins

2 squares baking chocolate 2 tbsp. butter 1/3 cup flour l cup sugar 1/4 tsp. salt 2 1/2 cups milk, scalded 3 eggs, separated 3/4 tsp. vanilla 1-8 inch baked pie shell

(1/3 cup sugar for meringue; chopped nuts if desired)

Melt chocolate and butter in top of double boiler. Mix flour, sugar and salt and stir into chocolate; add milk slowly and stir constantly until mixture is fully thickened, about 15 minutes. Beat egg yolks well, stir in a little of the chocolate mixture, then pour into rest of hot mixture and cook 2 minutes more, stirring constantly. Remove from heat and stir in vanilla. Pour into pie shell. Make meringue of egg whites and 1/3 cup sugar. Sprinkle nuts over meringue and bake at 350 degrees for 12 to 15 minutes or until golden brown.

CHOCOLATE PIE

Mrs. Elise Herring

3 tbsp. cocoa 5 tbsp. flour 1 cup sugar 3 eggs 2 cups milk 2 tbsp. butter 1 tsp. vanilla

In top of double boiler, mix cocoa, flour, sugar and milk. Beat yolk of eggs in separate dish, then add to mixture. Cook until thickened. Add butter and vanilla. Pour into baked pie shell. Spread meringue over filling and brown.

BANANA PUDDING

Mrs. Dollie Jones

Mix in top of double boiler - 2 cups canned milk 1/3 cup sugar 1 tbsp. cornstarch 2 egg yolks (save whites) Dash of salt

Cook in top of double boiler, stirring constantly, until custard thickens. Line bottom and sides of baking dish with vanilla wafers. Alternate layers of custard, bananas, and vanilla wafers. Top with meringue. Bake in slow oven 300 degrees about 20 minutes.

YORKSHIRE PUDDING

Mrs. Joan Persinger

1 cup sifted flour 1/2 tsp. salt 1 cup milk 2 eggs 1/4 cup hot beef drippings

Mix flour and salt together. Gradually add milk, beating until smooth. Add eggs, one at a time, beating with rotary beater until smooth. Cover. Chill for two hours. Pour into hot, shallow pan containing the beef drippings. Bake at 425 for 25 to 30 minutes. Cut in squares and serve immediately with hot roast beef - yield - 6 portions.

PERSIMMON PUDDING

Mrs. Harvey Jones

4 cups persimmon pulp, before cooking

3 eggs

4 cups flour

3 cups sugar

4 1/2 cups sweet milk

2 tsp. baking powder

1 tsp. salt 1 tsp. soda

Butter, size of egg Spice as preferred

Blend pulp and beaten eggs; alternately add milk and dry ingredients. Stir in butter. Pour into greased pan about 2 inches deep. Bake at 325 a little more than an hour.

MOLASSES PUDDING

Mrs. Eula Mitchell

1/2 cup butter l cup molasses 1/2 cup sugar 1 tsp. powdered ginger 2 eggs 2 level tsp. soda 1 tsp. baking powder 2 1/2 cups prepared flour l cup boiling water Pinch of salt

Cream butter, and sugar and add eggs. Mix well. Add molasses. Sift flour, measure, add dry ingredients, sift together. Add to butter, sugar and eggs and molasses. Then add the boiling water the very last thing. Bake in moderate oven at 350 for about 45 minutes.

NO-COOK CHERRY-O PIE

Mrs. Donald Steele

1 (9-inch) crumb crust
1 8-oz. pkg. cream cheese
1 can Eagle Brand condensed milk
1/3 cup fresh or bottled lemon juice
1 tsp. vanilla
1-1 lb., 6 oz. can prepared cherry pie filling or cherry glaze*

Let cream cheese stand at room temperature until softened. Beat until fluffy. Gradually add condensed milk. Stir until thoroughly mixed. Add lemon juice and vanilla extract; stir until well mixed and turn into prepared crust. Chill 2 or 3 hours in refrigerator (do not freeze) before garnishing top of pie with pie filling or glaze*.

Cherry Glaze*:
1 cup drained red, tart, pitted cherries
2 tbsp. sugar
2 tsp. cornstarch
1/2 cup cherry juice

Blend sugar and cornstarch; stir in cherry juice. Cook until thickened and clear, stirring constantly. Stir in a few drops red food coloring if desired. Add cherries. Cool; garnish top of pie.

JELLO PIE

Mrs. Anne Hightower

l tall can carnation milk l pkg. lime jello l cup; sugar Juice of 2 lemons l cup hot water

Thoroughly chill milk. Mix jello and hot water. Add sugar and lemon juice. Whip milk until thick. Fold in (do not beat) jello mixture. Pour into graham cracker crust. Chill in refrigerator for 2 hours or until set. Makes two pies.

Cookios and Condies



EXTRA RECIPES

RASPBERRY JAM COOKIES

Mrs. Frances Williams

1/3 cup butter or margarine
1 cup sugar (granulated)
4 egg yolks
Grated rind of 1 lemon
2 1/2 cups sifted all-purpose flour
Raspberry jam
Confectioners sugar

Cream butter until soft - then stir in sugar, egg yolks (beaten), and lemon rind; beat thoroughly. Add flour gradually and mix with your hands. Chill one hour. Start oven at 350 or moderate heat. Roll half the dough at a time about 1/4" thick on a heavily floured board. Cut half the dough with small round cutter; cut remaining dough with the same size round dou'ghnut cutter. Place solid circle on an ungreased cookie sheet and spread with a thin layer of jam. Cover with top cookie (the one with the hole) and bake 10 minutes or until lightly browned. Remove from cookie sheet immediately. Sprinkle with confectioners sugar. Makes 30.

DATE FINGERS

Mrs. M.L. Parker

l stick margarine
l cup chopped dates
l tsp. vanilla
l cup sugar
l egg, beaten

Put all above ingredients in pan and cook for 10 minutes, stirring constantly over medium to high heat. Remove from heat and add: 1 cup finely chopped or ground pecans and 2 cups rice crispies. Mix well. Let cool. Make into small balls or fingers. Roll in Baker's fine grated coconut.

CHOCOLATE BALL COOKIES

Mrs. Carolyn Parke

Blend together 1 1/2 cups graham cracker crumbs and 1 lb. pkg. powdered sugar, 1 cup walnuts, and 2 cans angel flake coconut. Melt 2 sticks oleo and blend with above. Add 1 jar crunchy peanut butter. Melt 2 boxes semi-sweet chocolate. Roll a tsp. full of above mixture in chocolate. Put on waxed paper. Refrigerate.

ANGEL FOOD GOODIES

Mrs. Catheran Edwards

l loaf angel food cake
l cup orange juice (fresh or frozen)
l cup melted butter
l 1/4 lb. confectioners sugar
2 cups pecans (chopped fine)
l cup graham crackers, crushed

Mix orange juice and sugar to melted butter. Set aside. Mix pecans and graham crackers in separate bowl. Cut cake in small pieces. Dip cake first in orange juice, butter and sugar mixture, then in graham cracker and nut mixture. Yield - about 2 doz.

ALMOND CRESCENTS

Mrs. Norma H. Carr

1 cup butter or margarine
1/2 cup sifted powdered sugar
2 cups sifted cake flour
1/2 tsp. each vanilla and almond extracts
1 cup chopped almonds
Powdered sugar

Cream butter, add sugar and blend thoroughly. Add flour and flavorings and mix well. Stir in almonds. Chill dough thoroughly. Shape small pieces of dough (about 1 tsp.) into crescents and place on ungreased cookie sheet. Bake in 350 oven 12 to 15 minutes. Loosen from pan at once. Cool and sprinkle with powdered sugar. Makes about 4 dozen.

HERMITS

Mrs. Lillie Mae Boyd

l cup butter
3 cups brown sugar
6 cups self-rising flour
l tsp. nutmeg
2 tsp. soda
4 eggs

Mix dry ingredients. Then add: 2 cups raisins, 2 cups currants, 1 cup pecans or walnuts, 4 tbsp. milk (or more, if needed). Drop by teaspoon on cookie sheet and bake at 250 or 300 about 10 minutes or until light brown.

BROWNIE DROPS (36 cookies)

Miss Betty Scott

2 bars Bakers German Sweet Chocolate

1 tbsp. butter 2 eggs

3/4 cup sugar

1/4 cup unsifted all-purpose flour

1/4 tsp. baking powder

1/4 tsp. cinnamon

1/8 tsp. salt

1/2 tsp. vanilla

3/4 cup finely chopped nuts

Melt chocolate and butter over hot water. Stir. Cool. Beat eggs until foamy; then add sugar, 2 thsp. at a time, beat until thickened (5 minutes on electric mixer). Blend in chocolate. Add flour, baking powder, salt and cinnamon; blend. Stir in vanilla and nuts. Drop by teaspoons onto greased baking sheet. Bake in moderate oven 350 degrees, until cookies feel "set" when very lightly touched. 8 to 10 minutes.

TEA COOKIES

Mrs. Anne Hightower

1/2 cup butter or margarine 1/2 cup shortening 2/3 cup sugar l egg, unbeaten 2 1/2 cups sifted self-rising flour l tsp. vanilla extract

Cream butter, sugar and shortening thoroughly. Add egg and blend well. Add flour and vanilla extract to first mixture, blend thoroughly. Press dough through a cookie press. Place cookie of same thickness on ungreased baking sheet. Bake in 400 degrees oven for 6-10 minutes depending on thickness of cookie.

BUTTERSCOTCH CRUNCHIES Mrs. Dolores Hood

Melt 2 (6 oz.) packs Nestle's Butterscotch Morsels over low heat. Remove and stir in 1 (3 oz.) can Chow Mein Noodles and 1 cup salted peanuts. Drop by teaspoon onto waxed paper. Let stand until set, approximately 20 minutes.

BUTTERSCOTCH PRALINE COOKIES

Mrs. Kenneth Moore

2-6 oz. pkgs. (I cup each) butterscotch morsels 1/4 cup butter or margarine I cup firmly packed light brown sugar 2 eggs 1/2 tsp. vanilla I cup sifted flour I tsp. baking powder 3/4 tsp. salt 1/2 cup chopped nuts

Melt 1 pkg. of butterscotch morsels and butter together in top of double boiler over hot - not boiling - water. Remove from heat; stir in brown sugar and cool five minutes. Blend in eggs and vanilla. Sift together flour, baking powder, and salt; stir into butterscotch mixture. Stir in nuts. Spread in greased and wax paper lined 13x9x2 inch baking pan. Bake in a 350 degrees oven 25 minutes. Turn out onto wire rack; peel off wax paper. Sprinkle remaining package of butterscotch flavored morsels over surface of cookies. Let stand about 5 minutes until butterscotch softens. Spread softened butterscotch over cookies. Cool 15 to 20 minutes; cut into bars or squares. Yield: 2 dozen 2-inch squares or 32 - 3xl inch bars.

BUTTERSCOTCH COOKIES

Mrs. M.L. Parker

l cup Crisco
l cup nutmeats, chopped fine
cups pastry flour
cups brown sugar
eggs, unbeaten
l tsp. vanilla
l tsp. salt
l tsp. baking powder
l/2 tsp. baking soda

Cream crisco and sugar. Add eggs. Sift flour, salt, baking powder and soda together. Add to first mixture and mix well. Add nuts and vanilla. Turn onto floured board and knead. Divide into rolls 3" in diameter. Roll in wax paper and place in refrigerator. Chill thoroughly. Slice thin and bake at 350 about 10 min. or until browned.

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CARAMEL CANDY

Mrs. Iva Cox

Mrs. Bernie Lownes

3 cups white sugar 2/3 cup syrup 1 cup whole milk 1/4 stick butter 1/4 tsp. salt 1/4 tsp. vinegar 2 tsp. vanilla 3 or 4 cups any nuts

Cook until soft ball stage. Then cool slightly and add vanilla, butter and vinegar. Beat until creamy and thick. Add nuts and spoon out on waxed paper. Can be re-heated if necessary.

PEANUT BUTTER FUDGE (Ultra Fattening)

2 cups sugar 2/3 cup milk Pinch of salt

Mix in pan and stir gently until melted over low heat. Then cook without stirring to 234 F. or until mixture forms soft ball when tried in cold water. Remove from heat and add: 3 tbsp. butter, 1 cup peanut butter, 1 cup marshmallow fluff or whip, 1 tsp. vanilla. Mix well, beat until it starts to cool and thicken - pour into buttered 9x9" pan. Cool and cut in squares. Makes 2 pounds.

FIVE MINUTE FUDGE

Mrs. Linda Trotter

Combine 2/3 cup undiluted Carnation milk with 1 2/3 cups sugar in a saucepan; heat to boiling. Cook five minutes, stirring constantly. Remove from heat, add 1 1/2 cups (16) diced marshmallows, 1/2 cup chopped walnuts, 1 1/2 cups semi-sweet chocolate bits and 1 tsp. vanilla. Stir until marshmallows are melted. Pour into buttered 8 or 9" square pan. Garnish with walnut halves. Cool, cut in squares.

BROWNIES

Mrs. Pauline Jinnette

1/2 cup butter or margarine
1 cup sugar
1 tsp. vanilla
2 eggs
2 one-ounce squares unsweetened chocolate, melted
1/2 cup sifted all-purpos e flour
1/2 cup nuts

Cream butter, sugar and vanilla; beat in eggs. Blend in chocolate. Stir in flour and nuts. Bake in greased 8x8x2 inch pan at 325 degrees for 30 to 35 minutes. Cool and cut in squares.

CHEESE STRAWS

Mrs. Kenneth P. Moore

Cream:
1/2 lb. margarine
1 lb. grated, aged cheese
Sift together:
3 cups flour
1/2 tsp. red pepper
1/2 tsp. salt
Add to cheese mixture, pl

Add to cheese mixture, place in cookie press (don't grease cookie sheet). Bake in 350 degrees oven for 15 minutes. Sprinkle with sugar as soon as you take from oven.

GARDNER'S CHOCOLATE COOKIES Mrs. Esther Boyd

2 sticks butter 1/2 lb. graham cracker crumbs 1 can angel flake coconut 1 cup nuts or a little more 1/2 cup crunchy peanut butter 1 box powdered sugar 1 tbsp. vanilla

Mix all ingredients and shape into balls. This will be a little crumbly. Melt one block of wax and I large bag of semi-sweet chocolate chips. Dip balls into chocolate and let cool. Don't have the chocolate too hot.

DIVINITY FUDGE

Mrs. Christine Holloman

1/3 cup water
2/3 cup white Karo syrup
2 2/3 cups sugar
1 cup chopped pecans
2 egg whites

Mix sugar, and water, add syrup. Cook slowly until sugar melts; then rapidly until it will form firm ball when dropped in cold water. Pour over 2 stiffly beaten egg whites to which has been added 3/4 tsp. vanilla and a few grains of salt. Stir until almost firm. Add nuts and drop by spoon full on wax paper. Top with 1/2 pecan.

PEANUT BRITTLE

Mrs. Lois Robbins

2 cups raw peanuts
1 cup sugar
1/2 cup white corn syrup
1/4 cup water
1 tsp. baking soda

Mix first four ingredients and boil about 12 minutes. Remove from heat and add soda. Mix quickly and pour onto greased cookie sheet. When cool, break into pieces.

TAFFY (WHITE CANDY)

Mrs. Helen Kornegay

2 cups sugar 1/2 cup light corn syrup 1 cup water 2 tbsp. butter 1 tbsp. vinegar 1 tsp. vanilla

Cook sugar and corn syrup, water, butter and vinegar together without stirring to hard ball stage in cold water. Then pour into buttered pan. When cooled, just right, not too cool, pull with buttered hands until creamy white, working in vanilla.

LEMON CRISPS

Mrs. Lois Robbins

1 cup shortening
1/2 cup granulated sugar
1/2 cup brown sugar
1 tbsp. lemon juice
1 egg
2 1/2 cups all-purpose flour
1 tsp. salt
1/4 tsp. soda
1 tsp. lemon rind

Cream shortening and sugars together. Add lemon juice and egg and beat well. Sift flour, salt and soda together and add to mixture. Add lemon rind. Form cookies on ungreased sheet with cookie press. Bake for 10-12 minat 375 degrees - yields 7 dozen.

PECAN CRISPS

Mrs. Carol Herring

1/2 c up butter
2 tbsp. sugar
1 tsp. vanilla
1 cup sifted flour
1 cup pecans (chopped fine)

Heat butter until soft, beat in sugar and vanilla, then flour and nuts. Form dough with hands. Drop onto ungreased cookie sheet. Bake at 300 degrees about 25 minutes until firm but not brown. Makes 2 1/2 to 3 dozen cookies

SNICKERDOODLES

Mrs. Connie Price

l cup shortening - part butter l 1/2 cups sugar 2 eggs 2 3/4 cups flour 2 tsp. cream of tartar l tsp. soda 1/2 tsp. salt

Put batter in ice box 15 minutes. Roll into balls size of walnut. Roll in mixture of 2 tbsp. sugar, 2 tsp. cinnamon. Place 2 inches apart - bake at 400 degrees about 8 minutes or until lightly browned but still soft.

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OATMEAL CRISPIES

Mrs. Edith Denning

l cup brown sugar I cup white sugar 1 cup shortening

Cream the above together and add 2 eggs, 1 tsp. salt, and 1 tsp. soda. Then add: 1 1/2 cups flour, 3 cups uncooked quick oats, 1 cup raisins, and 1/2 cup chopped nuts. These may be rolled and sliced or dropped. Bake at 350-10 to 12 minutes

ANGEL FOOD CAKE COOKIES Mrs. Ada Lee Hallman

1/4 cup butter

1/4 cup orange juice

1/2 box confectioners sugar 1/2 cup nuts (chopped fine)

1/4 cup rolled graham crackers

Melt butter and let cool - add sugar and orange juice mix well. Mix nuts and graham cracker crumbs. Cut angel food cake in small pieces, dip in mixture of orange juice, butter and sugar, then roll in graham cracker and nut mixture. Put on waxed paper and let stand for few hours before serving.

DATE-NUT FINGERS

Mrs. Esther Boyd

1/4 tsp. salt 3 egg whites

1 3/4 cups sifted confectioners sugar

I tbsp. enriched flour 2 cups broken pecans

l cup chopped dates l tsp. vanilla

Add salt to egg whites, beat stiff. Sift sugar with flour. Add to egg whites, one tablespoon at a time, continue beating until stiff. Fold in nuts, dates and vanilla. Drop from teaspoon onto cookie sheet covered with plain or waxed paper, shape in fingers. Bake in slow oven for 30 minutes. This really is a surprise!

CHRISTMAS FUDGE

Mrs. Peggy Herring

l cup candied pineapple (cubed)

1 cup candied cherries

1 1/2 cup English walnuts

1 1/2 cups Brazil nuts

2 cups pecans

Mix in bowl. In boiler put: 3 1/2 cups sugar, 1 cup light corn syrup, 1 1/3 cups evaporated milk, 1 tsp. salt. Stir over low heat until sugar dissolves. Cover and boil one minute. Remove cover and cook until soft ball stage in cold water. Remove from heat. Add 2 tsp. vanilla. Beat until creamy. Add nuts; pour into greased pan and cut.

PEANUT BRITTLE

Mrs. Pauline Jinnette

2 cups raw peanuts 1/2 cup syrup 1 cup sugar 2 tbsp. water Dash salt 1 tsp. soda

Combine all ingredients in heavy boiler except soda. Cook until the nuts are done and start opening in half; add soda, stir in and very quickly pour on greased pan. Let cool and break into serving pieces.

PECAN CRISPIES

Mrs. Esther Boyd

1/2 cup shortening
1/2 cup butter or margarine
2 1/2 cups brown sugar
2 well-beaten eggs
2 1/2 cups sifted enriched flour
1/2 tsp. soda
1/4 tsp. salt
1 cup chopped pecans

Cream shortening, butter and sugar, add eggs, beat well. Add dry ingredients to creamed mixture; add nuts. Drop from teaspoon, about 2 inches apart, onto greased cookie sheet. Bake at 350 degrees 12 to 15 minutes. Makes 5 doz.

BUTTERBALLS

Mrs. Nancy Hill

l cup butter
l cup sifted powdered sugar
l to 2 cups ground pecans
l tbsp. vanilla
2 cups sifted self-rising flour

Cream butter, gradually add sugar, creaming well. Stir in nuts and vanilla. Add flour gradually. Mix thoroughly, shapeby rounded teaspoons into balls or crescents. Place on ungreased cookie sheets. Bake at 325 for 15 to 18 minutes. Do not brown. Roll while warm in powdered sugar.

MOLASSES COOKIES

Mrs. E.W. Jinnette

l cup shortening
l/2 tsp. salt
3 tsp. soda
l tsp. ginger
2 tsp. cinnamon
l tsp. cloves
l cup sugar
l cup Grandma's molasses
l egg
4 3/4 cups all-purpose flour
2/3 cup double strength coffee

Bake in 375 degrees oven for 15 minutes. Makes five doz.

NO-BAKE COOKIES

Mrs. Katie Moore

2 cups white sugar 1 stick butter 1/2 cup milk 2 cups Quaker Oats 1 cup nuts

Combine butter, sugar, and milk. When mixture begins to boil, let cook 3 minutes. Add oatmeal and nuts - mix well. Drop by teaspoon on wax paper.

Variation: Use 4 tbsp. chocolate or add 1/2 cup peanut butter, or 1 cup shredded coconut.

SEA FOAM CANDY

Mrs. Lula Jinnette

2 cups sugar 1/3 cup corn syrup 1/2 cup boiling water 1 cup pecans 2 egg whites

Put sugar, syrup, and boiling water in saucepan and cook until a soft ball is formed when dropped in cold water. Remove from heat and pour into stiffly beaten egg whites, beat until thick, then add nuts. Drop by tablespoons full on greased platter.

PEANUT CANDY

Mrs. Harvey Jones

Cook in heavy 3-quarts pot 3 cups sugar 1 cup syrup (dark Karo) 1/2 cup water 1 tsp. soda 1 lb. small peanuts (Spanis)

l lb. small peanuts (Spanish parched) remove husk by rubbing in hands

Mix water, syrup, and sugar and bring to boiling point, add soda after mixture starts boiling. Cook until it spins a thread or hard ball in water. Remove from heat and stir in peanuts. Stir thoroughly and spread on buttered platter.

PECAN ROLL CANDY

Mrs. Edna Gainey

2 cups sugar 1/2 cup white corn syrup 1 1/2 cups pecans 1 cup light brown sugar 1 cup cream

Boil cream, sugar and syrup to soft ball stage (234-238F). Cool to room temperature. Beat until creamy. Turn onto board dusted with powdered sugar. Knead until firm. Shape into a roll, and cover outside with pecan meats. Put in cool place to harden. Slice when firm, using a sharp knife. Finely chopped pecan meats may be worked through the candy while it is being kneaded if desired.

Mrs. Amelia Zurl

COCONUT CHEWS

1/2 cup brown sugar
1/2 cup shortening
1 cup flour
2 eggs, well beaten
1/2 cup brown sugar
1/2 cup white Karo syrup
1 tsp. vanilla
2 tbsp. flour
1 tsp. baking powder
1/2 tsp. salt
1 cup coconut
1 cup nuts

Blend sugar and shortening. Stir in flour. Put mixture into bottom of ungreased 9-inch pan. Bake at 350 for 10 minutes. Blend eggs and brown sugar. Stir in Karo syrup and vanilla. Add flour, baking powder, and salt. Mix well. Stir in coconut and nuts. Spread over bottom layer. Bake 25 minutes - Cut into squares.

NEVER-FAIL FUDGE

Mrs. Kittie Overman

4 1/2 cups sugar 1 large can milk

Combine sugar and milk. Cook slowly 8 to 10 minutes. Remove from heat, add 18 oz. semi-sweet chocolate bits, 2 sticks margarine and 1 tsp. vanilla. Stir until completely mixed and add 2 1/2 cups nuts. Pour into buttered pan.

MILLON DOLLAR FUDGE

Mrs. Pauline Allen

Mix 4 1/2 cups sugar, 1 large can of milk, and a pinch of salt in a saucepan and boil for six minutes. In a large mixing bowl put one pint of marshmallow cream, 1 bar of German Chocolate, 1-12 oz. pkg. of semi-sweet bits and 2 cups of chopped nuts. Over these pour the syrup formed from the other ingredients and mix. Put in greased pan and cut in squares or drop on greased cookie sheet with spoon.

FRUIT AND NUT BUTTER ROUNDS Mrs. Ona Overman

1 cup butter
1 egg
2 tsp. vanilla
1/2 tsp. salt
2 1/3 cup sifted all-purpose flour
1 1/2 cups chopped nuts (pecans or walnuts)

Cream butter and sugar thoroughly. Add egg and beat until light and fluffy. Add vanilla, sift flour and salt together and beat gradually into butter mixture. Chill for two hours. Form dough into 1/2" balls and roll in chopped nuts. Place on greased cookie sheet about 2 inches apart. Press candied fruit into center of each cookie. Bake 12 to 15 minutes in 375 oven. Remove to wire racks to cool. Makes 5 doz.

PECAN DREAMS

Mrs. Janie Smith

2 tbsp. margarine
5 tbsp. flour
1/8 tsp. soda
1/8 tsp. salt
1 cup chopped pecans
2 eggs
1 tsp. vanilla
1/4 tsp. lemon extract
1 cup firmly packed brown sugar

Melt margarine in an 8x8x2" pan, set aside. Blend the flour, soda, and salt; stir in the nuts, set aside. Beat eggs and extract until thick and piled softly. Add sugar gradually, beating after each addition. Blend in the dry ingredients and nuts. Turn into pan over the melted margarine, do not stir. Bake at 350 degrees for about 25 minutes or until wooden pick comes out clean. While still warm, cut into 2-inch squares and roll in confectioners sugar. About 16 squares.

CREAM CHEESE BROWNIES

Mrs. Frances Taylor

1 pkg. German's Sweet Chocolate (4 oz.)
5 tbsp. butter
1 pkg. cream cheese (3 oz.)
1 cup sugar
3 eggs

1 tbsp. plus 1/2 cup flour

1 1/2 tsp. vanilla 1/2 tsp. baking powder - 1/2 cup chopped nuts

1/4 tsp. almond flavoring - Pinch of salt

Melt chocolate and 3 tbsp. butter over low heat. Cool. Cream 2 tbsp. butter with cheese; add 1/4 cup sugar and cream until fluffy. Add 1 egg, 1 tbsp. flour, and 1/2 tsp. vanilla. Set aside.

Beat two eggs and add 1/4 cup sugar and beat until mixture thickens. Add baking powder, salt and 1/2 cup flour. Blend in chocolate mixture, 1 tsp. vanilla, nuts and almond flavoring. Spread half of the chocolate batter in greased 8-inch square pan. Top with cream cheese mixture and spoon remaining chocolate batter over top. Zig-zag knife through batter to get marbled effect. Bake at 350 degrees for 35 to 40 minutes. Cut in squares.

MOLASSES COOKIE BOYS

Mrs. Jean Johnson

Sift together:
2 1/4 cups sifted flour
1 1/2 tsp. baking powder
1 tsp. salt
1 1/2 tsp. ginger
Heat in saucepan:
1 cup molasses
Remove from heat, and add:
1/2 cup shortening
1 tsp. baking soda

Stir until shortening melts. Cool slightly. Stir in dry ingredients, mix well. Chill several hours or overnight. Roll out a portion at a time. Cut with a floured gingerbread man cutter. Place on cookie sheet. Bake in moderate oven (350) for 8-10 minutes. Frost and decorate as desired.

MOLASSES COOKIES

Mrs. Connie Price

1/2 cup shortening (liquid or melted)
1 cup sugar
1/2 cup molasses
1 egg
Sift:
2 cups flour
2 tsp. soda
1/2 tsp. salt
1/2 tsp. cloves
1/2 tsp. ginger
1 tsp. cinnamon

Chill - then roll in balls size of walnuts. Roll in sugar, pat flat, then bake at 375 for 6 minutes.

CHOCOLATE DROPS

Mrs. Pauline Jinnette

2 boxes confectioners sugar l stick oleo l can sweetened condensed milk l tsp. vanilla 4 cups pecans

Mix all ingredients well and form in small balls. Roll in the following mixture and put on wax paper to cool: 8-oz. chocolate (4 bitter bars and 4 semi-sweet bars), and one block parrafin.

BACHELOR BUTTONS

Mrs. Walter Gainey

l cup butter
l cup light brown sugar
l egg
l/2 tsp. salt
2 cups flour
l tsp. soda
l cup nuts, chopped
l cup coconut

Mix all ingredients and shape into small balls. Flatten out and bake at 350.

Mrs. Verna Scott

PECAN CANDY

2 cups granulated sugar 1 cup rich milk 2/3 cup light corn syrup 1 quart chopped pecans 2 tsp. vanilla Pinch of salt

Boil together sugar, milk, syrup, and salt until soft-ball stage in cold water. Set aside to cool. Stir well until light in color. Add vanilla and pecans. Turn out on buttered platter. Cut while warm. Makes 2 1/2 lbs.

CHOCOLATE FUDGE

Mrs. Eunice Overman .

3 cups sugar
3/4 cup margarine
2/3 cup evaporated milk
2-6 oz. pkgs. semi-sweet chocolate pieces
1 jar Kraft marshmallow cream
1 cup chopped nuts
1 tsp. vanilla

Combine sugar, margarine, and milk; bring to a boil, stir five minutes over moderate heat to soft ball stage. Remove from heat, stir in chocolate pieces. Add marshmallow cream, nuts, and vanilla. Beat until well blended. Pour into well-greased pan.

NOTES

PEANUT BUTTER COOKIES

Mrs. Ada Lee Hallman

l cup white sugar l cup brown sugar l cup peanut butter 3 cups flour l/2 cup Crisco, l/2 cup butter 2 eggs Vanilla flavoring

Cream white and brown sugar with butter and Crisco. Add peanut butter, flour and eggs - then vanilla. Mix well-drop on greased cookie sheet and press out with a fork. Cook until slightly brown.

CHOCOLATE FUDGE

Mrs. Eunice Overman

3 cups sugar
3/4 cub margarine
2/3 cub evaporated milk
2-6 oz. pkgs. semi-sweet chocolate pieces
1 jar Kraft Marshmallow cream
1 cup chopped nuts
1 tsp. vanilla

Combine sugar, margarine and milk. Bring to a boil, stir 5 min; over moderate heat to soft ball stage. Remove from heat, stir in chocolate pieces. Add marshmallow cream, nuts and vanilla, beat until well blended, pour into well-greased pan.

PECAN CANDY

Mrs. Verna Scott

3 cups granulated sugar l cup rich milk 2/3 cup light corn syrup l quart chopped pecans 2 tsp. vanilla Pinch of sat

Boil together sugar, milk, syrup, and salt until soft-ball stage in cold water. Set aside to cool. Stir well until light in color. Add vanilla and pecans. Turn out on buttered platter. Cut while warm. Makes 2 1/2 lbs.

Desserts and Ice Creams



EXTRA RECIPES

Mrs. Pauline Jinnette

NUT AND RAISIN TARTS

Shell: 1/2 stick butter

1/2 stick margarine 4 oz. cream cheese

2 cups cake flour Filling: 1/2 stick butter

1/2 stick margarine

1/2 cup sugar

2 eggs

2 cups chopped nuts 2 cups white raisins

Start all ingredients for the shell at room temperature. Mix well, and divide into 48 small balls. With fingers, line miniature cup cake pans. Add all ingredients for the filling together and drop by teaspoon full into unbaked shells. Bake at 325 degrees for 25 minutes.

PUMPKIN ICE CREAM

Mrs. Josefina Lienemann

1 1/2 lbs. pumpkin 6 tbsp. cornstarch 1 cup sugar Salt to taste 2 cups fresh milk 1 tsp. ground cinnamon

Boil and mash pumpkin. Add rest of ingredients. Stir and pour in refrigerator trays. Freeze until firm. (From Fuerto Rico)

SCUPPERNONG ICE CREAM

Mrs. Guy Overman

l quart fresh grape juice, raw 6 eggs, beaten very light 3 cus sugar 1 pt sweet cream

Best eggs and sugar mixture, then add cream. After mixins, add juice and enough fresh milk to make one gallon grid freeze. 3/4 cup sugar

3/4 stick oleo, melted

3/4 cup raisins

3/4 cup nuts, chopped

1 small can crushed pineapple, drained well 1 pkg. Crackin' Good Sugar Gem cookies (Winn-Dixie)

1/2 pt. whipping cream

1 small can flaked coconut

Mix first five ingredients well and put a layer of the mixture on a cookie, alternating mixture and cookies until you have three cookies. The top cookie will be plain. Refrigerate these stacks overnight. Just before serving; cover the stacks with whipped cream and coconut. Makes 9 igloos. This is especially good with a cup of coffee; it is too rich to follow a meal.

KATIE'S SPECIALTY

Mrs. Katie Moore

Beat 6 egg whites until foamy, add 1 tsp. cream of tartar, beat until stiff. Add 2 cups sugar slowly and 1 tsp. vanilla. Fold in 3/4 cup chopped nuts and 2 cups waverly wafers, crushed - Put in baking pan (9x13). Bake at 350 degrees about 25 minutes. Cool, cut in squares and serve with whipped cream and cherry pie filling.

FRESH PEACH ICE CREAM

Mrs. Ann D. Newcomb.

l pint peach pulp 2 cups sugar 2 tbsp. lemon juice l pint thin cream I quart rich milk

Select ripe peaches and rub through a colander after removing skin. Add sugar and lemon juice, and stir until the sugar is dissolved. Beat cream and fold into the peaches. Add milk and pour into freezer can. Freeze. using 8 parts ice to I part salt.

RAISED DOUGHNUTS

Mrs. Edna Brogden

l cup milk
l pkg. yeast, softened in 1/4 cup lukewarm water
3 1/2 cups flour
3 tbsp. butter
2 tbsp. other shortening
l cup light brown sugar
2 eggs, well beaten
1/2 tsp. nutmeg

Scald milk, cool to lukewarm. Add yeast, salt and 2 cups of the flour. Let rise for 1/2 hour. Melt butter and other shortening. Add to dough with sugar, eggs, nutmeg and 11/2 cup flour. Let rise until light. Punch down. Add more flour if too soft to handle. Turn out onto floured board. Divide into two parts. Cover each part with a bowl and let "rest" for ten minutes to make dough easier to work with. Roll about 1/2" thick. Cut with 3-inch doughnut cutter. Arrange, uncovered on board. Let rise for 1 hour. Fry. Makes 24.

SUNDAY SPECIAL TORTE

Mrs. Hazel VanRoekel

l cup butter
l 1/2 cups sugar
s eggs
2 tbsp. milk
2 tsp. vanilla
l/2 tsp. salt
l/2 tsp. baking powder
2 cups flour - sifted
l cup raspberry preserves
l 1/2 cups coconut
2 cups sour cream

Cream butter and 1/2 cup of the sugar, blend in egg yolks milk, salt and baking powder. Beat well, add flour. Spread in 3-9 inch pans that have been greased. Over this spread the preserves. Beat egg whites, add I cup sugar, fold in coconut and vanilla. Spread over preserves. Bake at 350 degrees for 30 to 40 minutes; cool 15 minutes, remove from pans - cool completely. Spread sour cream between layers.

DOUGHNUTS

Mrs. Landis Kornegay

3/4 cup sugar
2 tbsp. butter
2 eggs
1/2 tsp. mace
1/2 tsp. cream of tartar
4 cup flour (self-rising)
1 cup sour milk
1/4 tsp. cinnamon
1/2 tsp. nutmeg
4 tsp. baking powder

Mix all ingredients, let rise 20 minutes, roll out and fry in Wesson oil.

Glaze: 1 box powdered sugar 2/3 cup water 1/2 tsp. salt

Mix and dip doughnuts.

SWEDISH TEA RING (The Thing)

Mrs. Frances Taylor

l pkg. hot roll mix - follow directions for basic dough through first rising except blend in 1 beaten egg and 1 tbsp. sugar with yeast mixture. Roll risen dough on floured board to 20x8". Sprinkle with 1/2 cup sugar, 2 tsp. cinnamon, 1/2 cup chopped pecans. Roll up as for jelly roll beginning on 20" edge. Place on greased cookie sheet forming a ring. Cut gashes 1" apart around outer edge to within 1" of center. Twist each slice partly on its side. Cover with towel and let rise until double in size. Dot with butter and bake at 350 until brown (30 minutes). Ice while hot with 3/4 cup powdered sugar, 1 tbsp. milk, and 1 tsp. vanilla.

EASY DESSERT

Mrs. Joan Persinger

Aprepared white cake mix may be baked in a loaf pan and served as you would a cottage pudding with this delicious topping: Add 1/4 cup crushed pineapple to 1 cup whipped

Mrs. Bersha Lewis

LEMON FLUFF

l large can Pet milk (whipped - chilled)
l cup sugar
Juice of l lemon and 2 oranges
2 eggs - beat separately and combine with vanilla wafer crumbs.

Whip milk, sugar and juice. Fold in eggs. Line dish with wafer crumbs. Pour in lemon mixture then top with more crumbs. Freeze.

POPCORN BALLS

Mrs. Elsie Bryan

5 quarts popped corn 2 cups sugar 1 1/2 cups water 1/2 tsp. salt 1/2 cup light corn syrup 1 tsp. vinegar 1. tsp. vanilla

Keep popcorn hot and crisp in slow oven at 200. Combine sugar, water, salt, corn syrup, and vinegar. Cook to hard ball stage. Test by dropping a drop into cold water. Take out, pull with fingers in string form until when hit on rim of cup it breaks in two. Pour over popcorn mix, being careful to cover all corn. Grease hands and make into balls.

PECAN DELIGHT

Mrs. Minnie Overman

(An easy candy to fix)
l egg white
l cup light brown sugar
Dash of salt
2 cups pecan halves

Beat egg whites with salt until soft peaks form. Add brown sugar in two additions, beating lightly after each. Stir in nuts and drop by teaspoon on greased cookie sheet, two inches apart. Bake at 250 degrees for about 30 minutes.

VANILLA ICE CREAM

Mrs. Margaret Rackley

2 eggs
1/3 cup sugar
1/3 cup light corn syrup
1 1/2 cups milk
1 1/2 cups light cream
1 tsp. lemon juice

Add sugar gradually to well beaten eggs. Combine corn syrup, milk, cream and the lemon juice with the first mixture and pour into chilled freezing tray. Follow these directions for freezing: Set the cold control at the coldest temperature. Pour the mixture into chilled trays and place on the bottom of the freezer chest. To accelerate freezing, dampen the bottom of the tray so it will freeze to the shelf. When mixture becoms a firm mush, put it into a chilled mixing bowl. Whip with electric mixer until light and creamy, add l tsp. vanilla. The mixture should nearly double in volume. Beat rapidly to keep the mixture from melting. Return the whipped mixture immediately to the tray. Moisten bottom of tray and return to freezer chest at once. When the mixture is completly frozen turn the cold control halfway between the coldest position and the normal operating position until serving time. This mellowing improves the texture and flavor of the dessert.

APPLE CRISP

Mrs. Harry Hines

4 cups sliced apples 1/4 cup water 1 cup sugar 3/4 cup flour 1 tsp. cinnamon 1/2 tsp. salt 1 stick margarine

Place apples and water in 10x6 inch baking pan. Sift flour, sugar, cinnamon, and salt into bowl. Cut in margarine until mixture resembles coarse crumbs. Sprinkle over apple slices. Bake in 350 oven for 30 to 35 minutes or until apples are tender. Peaches or cherries may be substituted in place of apples.

HEAVENLY HASH

Mrs. Gaye Mann

40 to 50 miniature marshmallows, cut in half l cup crushed pineapple l small bottle maraschino cherries, cut 1/2 cup nuts l pint whipping cream - whipped Angel food cake

Chop stir first four ingredients. Chop angel food cake into bite size pieces. Line bottom of freezer tray with cake. Pour fruit mixture over cake and top with whipped cream. You can divide fruit and whipped cream so that you can have cake, fruit, cream, cake, fruit, cream, etc. Freeze, slice, and serve.

LEMON CRUMBLES

Mrs. Shirley Ralph

l cup flour
2 cups coconut
1/2 lb. (or little less) butter or margarine
1 tsp. baking powder
Pinch of sat
1/2 cup sugar
1 pkg. lemon pie filling, prepared according to directions
on box

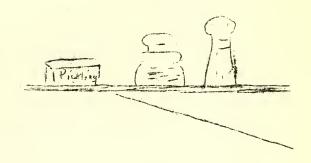
Rub first six ingredients together well. Use 1/2 of mixture. Put in bottom of square cake pan. Cover with lemon filling. Sprinkle other half mixture on top and bake in 350 oven until light brown. Cut in squares.

SCUPPERNONG GRAPE ICE CREAM Mrs. Bernie Lownes

3 quarts milk, scalded 4 cups sugar, 1/4 tsp. salt, and 3 tbsp. flour, mixed 6 eggs, beaten

Stir eggs into dry ingredients and add to milk - cook until mixture coats the spoon - cool - add 2 large cans of evaporated milk (chilled), 2 pts. of grape juice and pulp of white scuppernongs which have been run through the seive. Stir 3/4 cup sugar into the juice. Pour into freezer leave 1 1/2 inches at top and turn and turn!! Six quarts.

EXTRA RECIPES



Pickles and Dishishes





PEPPER HASH

Mrs. Lillie Mae Boyd

l peck red bell peppers l peck green bell peppers 3 large onions

Seed and run through mill. Pour boiling water over and let stand for 10 minutes. Drain as dry as possible, and place in kettle. Cover with cold water. Let come to a boil, remove from kettle, and drain as dry as possible. Put in kettle again. Add: 2 pints vinegar, 3 tbsp. salt, and 2 cups sugar. Boil 15 minutes and place in jars while hot. (Add one box white mustard seed if desired.)

SLICED PICKLES

Mrs. Dolores Hood Mrs. Pauline Jinnette

Cut thin I peck small cucumbers. Soak in I 1/2 cups lime water 12 hours. Rinse in cold water. Soak in I 1/2 cups salt water 4 hours. Rinse in cold water. Soak in clear 2 hours. Take out of water and bring to a boil in 1/4 lb. alum water. Put in clear boiling water. Rinse in this. Put in 6 lbs. sugar, 2 quarts vinegar, I pkg. pickling spice (in bag). Boil 3 minutes. Pack while hot.

SWEET PICKLED BEETS

Mrs. Peggy Denning

Boil beets until tender. Peel - slice and sprinkle with salt. To 7 lbs. of beets - add 3 lbs. sugar, 1 pint vinegar. Flavor to taste with spices. Make a syrup of vinegar and sugar. Put beets in and boil about 5 minutes. Put in jars and seal.

CHOW-CHOW

Mrs. Frances Williams

l peck green tomatoes 1/2 peck ripe tomatoes l dozen small onions 1/2 dozen green bell peppers l large head cabbage

Chop fine, sprinkle with salt. Let stand overnight. Drain off juice and add pickling spices to suit taste. Cover with equal parts of vinegar and sugar and boil for one hour. Pack hot into sterilized jars and seal.

CORN RELISH

Mrs. R. H. Mann

18 ears of corn
1 large or 2 small cabbages
4 onions
4 sweet peppers
4 cups sugar
1 quart vinegar and 1 quart water
1 tbsp. black pepper
1 tbsp. salt
1 pt. jar mustard

Add ripe tomatoes if you like (I do, I use 6 or 8 or to sum y taste). Mix and cook about 20 minutes on low heat - stir often - this should be kind of thick.

PEPPER HASH

Mrs. Lucille Davis

12 large sweet peppers 7 medium onions 12 large green peppers 2 pods of hot, red pepper

Cut or grind in small pieces. Cover with boiling water. Let stand for 10 minutes. Drain until quite dry. Make a syrup of 2 1/2 cups vinegar, 1 1/2 cups sugar, 3 tbsp. sa . Add above ingredients and cook for 15 minutes. Put in jars and seal.

PEPPER RELISH

Mrs. Margaret Rackle, Mrs. Ruth Bostick

12 large green peppers
12 large sweet red peppers
2 cups sugar
1 pint boiling water
5 small onions, chopped fine
4 cups vinegar
3 tbsp. salt

Remove seeds from peppers and chop, pour booking water over them and let stand ten minutes, drain and and finely chopped onion, vinegar, sugar and salt, cook twenty minutes and seal while hot. This makes seven pint

PEAR OR PEACH SWEET PICKLES

Mrs. M.B. Price

1 quart vinegar6 lbs. sugar12 lb. peeled fruit (6 quarts)

Make a syrup of the vinegar and sugar and add a spice bag made of 1 thsp. ground cloves, and 1 piece of ginger root if desired. Add 4 or 5 whole sticks of cinnamon to the syrup and drop a few at a time of the peaches or pears into this boiling syrup. Cook until the fruit can be readily pierced with a straw. Next day pack into clean jars to within 1/2 inch of top of jar, covering fruit with the syrup. Put on cap, screwing the band light. Process in water bath at simmering temperature (180F.) for 20 minutes.

WATERMELON RIND PICKLES

Mrs. Guy S. Overman

Peel and cut rind in strips the length you wish. Soak overnight. I the lime (heaping) to each gallon of water needed for the quantity of rind. Rinse - bring to a boil and boil 5 minutes in clear water. Rinse several times and drain. Syrup: I quart white vinegar, 2 1/4 quarts sugar, 1 tsp. whole cloves, and 1 tsp. cinnamon. Put in rind in syrup, boil until clear. Let cool, put in jars and seal.

SWEET PICKLED FIGS

Mrs. Gaye Mann

7 lbs. ripe firm figs 5 lbs. sugar 1 pint good sour vinegar 1 cup water 1/3 cup whole cloves 1 stick cinnamon

Wash figs. Put spices, sugar, water and vinegar in pot. Let boil. Drop figs into boiling syrup. Bring to rolling boil. Cut heat off. Cover and let stand overnight. Repeat three times. Can last time. Spices may be put in cheese-cloth when boiling to prevent them from being loose in pickles. Use slotted spoon to remove from syrup. Reduce sugar one pound for less-sweet pickle.

BREAD AND BUTTER PICKLES Mrs. May Bell Scott

6 quarts medium sliced cucumbers
6 medium onions
1 cup salt
1 1/2 quarts vinegar
6 cups sugar
1/2 cup mustard seed
1 thep. calcay seed
1 feed. puck a spice (tied in cloth)

Wash cucumbers are onions. Slice and place alternately in pan with salt. Let stand about 1 1/2 hours. Drain and rinse once in cold water. Mix vinegar, sugar, celery and mustard seeds, turmeric and pickle spice and boil about 5 minutes. Place in hot jars. Pour some hot vinegar mixture over cucumbers and seal.

MOTES

EXTRA RECIPES

Beverages

Miscollongous



PEAR CONSERVE

Mrs. Tom Lamb

Peel, wash and dry the pears. Grind and weight 3 lbs. ground pear and 2 lbs. sugar. Mix pears and sugar. Cook until pears look done and transparent. Add 1 large can of crushed pineapple. Cook 10 or 15 minutes longer until all is transparent looking and juice thickens. (This will burn easily so stir constantly). This conserve has several variations:

(1) Use pears and 1 whole ground orange and 1/2 lb. raisins

and I cup nutmeats.

(2) To the pears add 2 large cans pineapple and 1 small bottle of maraschino cherries (ground).

GRAPE PRESERVES

Mrs. Grace Grant

Wash grapes, separate skins and pulp. Simmer pulp until soft, remove seed. Combine skins and pulp. Measure 2/3 as nu ch sugar as combined skins and pulp. Simmer skins and pulp for 30 minutes, then add sugar, cook until syrupy. Do not cook too long.

FIG PRESERVES

Mrs. Grace Grant

Wash and stem figs, measure 3/4 as much sugar as figs and soak until sugar starts to dissolve. Simmer slowly until sugar dissolves. Increase heat and cook until syrupy. Do not cook too long.

PEAR PRESERVES

Mrs. Peggy Dennin

Peel, pare and core pears. Use 3/4 pound sugar to 1 lb. pears. Pour sugar over pears and soak until syrup forms. Cook over medium low heat until pears are tender and change color and your syrup is right consistency. Put in jars and seal.

PUNCH FOR 150 PERSONS

Mrs. M.L. Parker

12 cups sugar 3 pints water 6 pkgs. Jello (cherry or lime) 12 cups hot water 3 cans frozen orange juice

3 cans frozen lemon juice

3 quarts pineapple juice (canned)
1 medium size bottled almond extract

Boil sugar and 3 pints water together until thoroughly mixed. Dissolve jello in hot water (12 cups) add to first solution. When ready to serve, add orange juice, lemon and pineapple juice and almond extract. Note: this can be prepared ahead of time and frozen. When ready to serve, put frozen punch in bowl and pour ginger ale over it. Use about 4 quart bottles of ginger ale to above recipe.

PARTY SNACK TURNOVERS Mrs. Joan Persinger

l cup ripe olives 2/3 cup grated American cheese 3/4 tsp. chili powder Pastry - basis 1 1/2 cups flour

Cut olives in small pieces and combine with cheese and chili powder. Roll pastry thin and cut with 2" biscuit cutter. Place a teaspoon of filling on 1/2 of each round, moisten edge and fold over in half (moon shape). Pinch edges to seal. Place on cookie sheet. Bake in 475 oven about 10 to 12 minutes. Makes about 36 snacks.

WEIRD, WONDERFUL CANAPES Mrs. M. L. Parker

Peanut butter Curry Powder Shrimp

Generous amounts of peanut butter and curry powder are mixed together. Amount determined by number of guests. Let stand 10 to 15 minutes. If mixture has greenish tinge, proportion is right. Spread this unlikely mixture generously on cocktail crackers and top with one whole boiled shrimp. 149

SEVEN MINUTE STRAWBERRY PRESERVES

Mrs. Ruth Bostick (Mother of Jean Worrell)

3 pints strawberries 1/3 cup sugar 3 tbsp. lemon juice 2 1/2 cups sugar

Use perfect, solid, ripe strawberries. Wash carefully, drain well, then hull. Leave whole. Place in 3-quart saucepan. Sift the 1/3 cup sugar over the berries. Add lemon juice and let stand overnight. Next morning, add the 2 1/2 cups sugar. Heat to boiling, then boil seven minutes counting time from moment böiling starts. Pour immediately into hot sterile jars and seal. Makes about 1 1/2 pints.

HOT SPICED AFTERNOON TEA

Mrs. L. W. Pearson

4 cups boiling water 1 tsp. whole cloves 1 stick cinnamon 1 1/4 cups sugar 1 cup orange juice 5 tbsp. tea

Add spices to water and bring to full boil. Remove from heat and immediately add tea. Steep for 4 minutes. Strain. Add sugar and stir to dissolve. Pour in fruit juices. Keep spiced tea hot or reheat over low heat but do not boil. Makes about 30 punch cups of tea.

CRANBERRY PUNCH

Mrs. Jean Worrell

3 cups syrup made of 1 1/2 cups water and 1 1/2 cups sugar 4 cups cranberry juice cocktail

1 lb. cranberries and 4 cups water, boil until cranberries pop, strain, do not press

8 oz. can frozen lemon juice

8 oz. water

3 cups frozen orange juice

2 1/2 cups unsweetened pineapple juice

Mix well ahead of time - add 2 qts. gingerale at last min.

RUSSIAN TEA

Mrs. L. W. Pearson

1 1/2 cups sugar Rind of one orange 5 cups water 8 whole cloves Juice of 1 lemon uice of 4 oranges 1 1/2 tbsp.tea 8 cups boiling water

Boil together 5 minutes; sugar, one orange rind, and 5 cups water. Drain and cool. Place tea leaves in an enameled pot and pour over the 8 cups of freshly boiling water. Steep 3 minutes. Strain. Mix tea, syrup, and fruit juices. Keep hot until ready to serve. Do not boil. Serves 25.

FROZEN PUNCH

Mrs. Iva J. Cox

6 cups sugar
9 cups water - boiled together 5 minutes
Cool - then add:
1 large can orange juice
1 large can pineapple juice
3 large bottles gingerale
1 bottle apple juice

Mix all together and freeze until needed. This amount will serve 50 people, and is best served before it completely thaws.

FRUIT PUNCH

Mrs. Dolores Hood

l large can frozen orange juice l large can frozen lemon juice l large can pineapple juice 2 1/2 lbs. sugar 2 gallons water l tbsp. citric acid Food coloring

Serves 25.

HOT OLIVE - CHEESE PUFFS

Mrs. Ruth Boyd

1/2 cup sifted flour
1 cup grated sharp cheese
2 tbsp. soft butter or margarine
1/4 tsp. paprika
24 stuffed olives

Mix grated cheese, butter, and paprika well together.
Work in flour to make a dough. Wrap dough around stuffed
Place on an ungreased cookie sheet and bake 15
minutes at 400 degrees. Serve warm.

NUTTY CHEESE DIP

Mrs. Joan Persinger

l tbsp. melted butter with; l tbsp. flour blended in

l egg, beaten slightly with

l tbsp. vinegar l tbsp. sugar l tbsp. milk

A pinch of salt - a dash of red pepper

Cook until thick. Stir in 2 pkgs. cream cheese and 2 slices minoed pimiento and chopped pecans.

CHEESE BALL

Mrs. M. L. Parker

l large pkg. cream cheese l wedge roquefort cheese l glass jar Old English sharp cheese garlic salt to taste

Allow cheese to warm to room temperature. Mix together well and form into large round ball. Put 1/2 cup chopped nuts and finely chopped parsley on waxed paper and roll ball over it until well covered. Serve with crackers.

Mrs. Ann D. Newcomb

CHRISTMAS PUNCH

2 oz. citric acid (get at drug store)
Mix with one cup cold water, add to juice of 4 lemons and
6 oranges. Make syrup of 4 lbs. sugar and 1 quart water.
Add to juice mixture. Boil lemon and orange rinds in 1
qt. water and strain. Add to juice mixture. At serving
time, add 1 tall can pineapple juice and 2 qts. gingerale.
Food coloring added as desired. Pour over ice and serve.

GARLIC GRITS

Mrs. Ruth Boyd

l cup grits
5 cups boiling water
1/2 lb. cheese (grated)
1 tsp. garlic salt
1/2 stick butter or margarine
2 eggs

Cook grits according to directions on package. Break eggs in cup and finish filling with milk. Mix all ingredients together and bake in casserole. Bake 10 minutes in 375 oven. Serve hot.

SAUSAGE

Mrs. Lucille Davis

16 lbs. pork trimmings

4 tbsp. salt

3 tbsp. sage (home-grown best)

l tbsp. black pepper

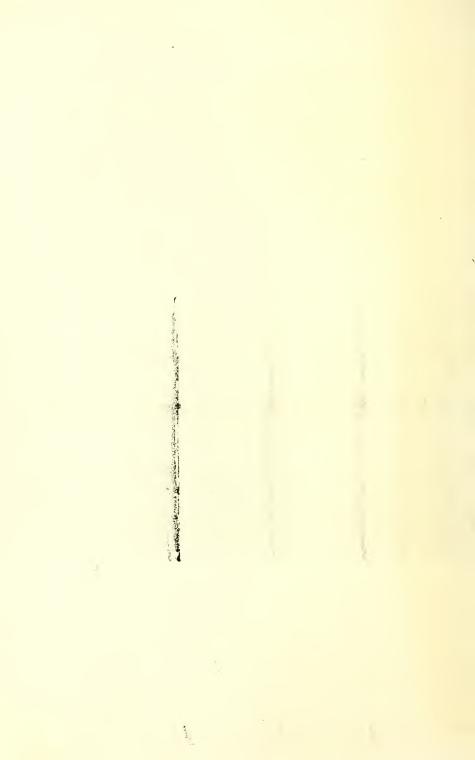
1 tbsp. red ground pepper

Mix all ingredients good. Grind with fine blade.

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